



M O M E N T U M

N A P A V A L L E Y

We get caught up in the momentum of tasting and blending wines. Sometimes this leads to a blend of several varieties and sometimes we find pleasure in a single variety from a single vineyard.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

75% Merlot
23% Cabernet Sauvignon
2% Cabernet Franc

Flavor descriptors:

A sweet spice entry of vanilla and cinnamon is followed by black cherry fruit layered with a hint of savory and black pepper complexity. The firmly structured palate is lifted by bright acidity and finishes with voluptuously rich, dark fruit flavors.

Wine analysis:

Total acid: 5.6 g/L
Final pH: 3.65
Residual sugar: 0.37 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

2014 started with worrisome, drought-like conditions, and many feared a parched, dry spring as in 2013. Refreshingly, spring rains came in February and into March providing water for the soils and filling reservoirs. The wine growing season will most be remembered for the August 24th earthquake that occurred just as harvest was commencing in the Napa Valley. The vines were not affected and harvest finished early, bringing in beautiful, healthy fruit. We harvested our select grapes for this wine between September 19th and October 9th.

• V I N E Y A R D S •

All of the Merlot grapes and the majority of the Cabernet Sauvignon and Cabernet Franc for this wine come from the Schweitzer Vineyard in the Stags Leap District, Napa Valley. Both the vineyard and the AVA are renowned for their purity of fruit and make up the core of this wine, which is then accentuated with bright, juicy fruit from Los Carneros

*Appellation: Napa Valley AVA
100% Napa Valley: 85% Stags Leap District, 15% Los Carneros Napa*

• W I N E M A K I N G •

The grapes were hand harvested in the cool of the morning, gently crushed and inoculated for a warm fermentation, setting the stage for maximum flavor extraction while managing the tannins for a structured yet balanced wine. Twenty-two days of skin contact enhanced color and flavor extraction and polished the tannins for a lush, round mouthfeel. The new wine was transferred to French oak barrels (73% new) for malolactic fermentation and twenty-four months of aging to develop greater roundness and depth. The wine was bottled in November 2016.

C A S E S P R O D U C E D : 1 , 8 6 4

S U G G E S T E D R E T A I L P R I C E : \$ 6 0 . 0 0