

TEXTBOOK



C A B E R N E T S A U V I G N O N

N A P A V A L L E Y

• H I G H L I G H T S •

- A diverse array of superb sites in central Napa Valley deliver structure, balance and purity.
- Restrained viticultural and winemaking practices lead to varietal purity and a balanced flavor footprint.
- Classic Bordelaise winemaking (handwork in vineyard, hand sorting, new French oak barrels, egg-white fining, unfiltered) provides an impeccably balanced result.

• V I N T A G E 2 0 1 4 •

Vintage 2014 followed the excellent 2012 and 2013 and led to debates as to which vintage was “better”. Our sense is they are all very, very high quality; had abundant sunshine, cool evenings and a dry harvest season. The even weather patterns in late September allowed the Cabernet Sauvignon harvest to occur at a more relaxed pace, which is good for high-quality winemaking. While fermenting, our 2014 Napa Valley Cabernet Sauvignon lots were deeply colored, richly textured and thus showed great promise.

• V I N E Y A R D S •

The core of our Napa Valley Cabernet Sauvignon comes from three sites situated within the Oak Knoll, Rutherford and Oakville AVA’s. The Oak Knoll Cabernet site exemplifies its provenance with incredible balance. It is not “over-the-top.” The lot from the Rutherford AVA contributed richness and a regal Cabernet purity. Our Oakville District Merlot site again strutted its stuff, delivering deep color, high-quality grape tannin and aromatics. Collectively, TEXTBOOK 2014 showcases superlative “Napa Valley Cabernet” in a classic, delicious and well-mannered way.

Regional AVA Composition: 100% Napa Valley (80% Oak Knoll, 10% Rutherford, 10% Oakville District)

Varietal Composition: 88% Cabernet Sauvignon, 12% Merlot

• F E R M E N T A T I O N A N D M A T U R A T I O N •

At harvest, clusters were field-sorted and then hand picked, and then at the winery hand-sorted (berry-by-berry) at an average of 25 Brix. Cold soaking for 2 days in open-top temperature-controlled fermenters developed color and flavor (in the absence of alcohol). Fermentation began spontaneously with prevailing yeasts and one daily punchdown kept the cap immersed in must, extracting superb flavor and structure. After inoculation with cultured yeasts and twenty-six days on their skins the must was gently pressed into French oak barriques at 5 brix where it completed fermentation. One Oakville District Merlot lot was used, adding really nice mouthfeel and mid-palate. Barrels were 100% French, 30% new, three-year air-dried, medium-plus toast and handbent by Cadus and Francois Freres in central France. Fourteen months barrel maturation with only one racking and one organic egg white fining integrated flavors and developed its wonderfully smooth mouth-feel.

We believe it is a “textbook” example of this noble variety grown in this outstanding appellation and that it can be enjoyed for several years to come.

pH: 3.71 Alc: 13.5% Suggested Retail Price: \$33.00

Jonathan & Susan Pey