

ADAPTATION

BY *Odette*



2014 ADAPTATION CABERNET SAUVIGNON NAPA VALLEY

VINEYARD NOTES

We worked with some of our favorite local growers to craft this wine in 2014. We were able to source from incredible vineyards, reaching as far north as Ink Grade (on the back side of Howell Mountain) through Rutherford for Cabernet Sauvignon, all the way down to Stags Leap for Merlot. This diversity and range within Napa Valley allowed us to create a wine that truly represents the broader Napa Valley AVA.

HARVEST

Mother Nature was incredibly kind again in 2014, giving us a beautiful growing season to craft wines with intense purity of fruit, density and concentration. Sunny and warm temperatures allowed for peak hang time and optimal ripeness in the vineyards. This wine reflects the characteristics from paring a great vintage with great vineyards in the Napa Valley.

FERMENTATION & AGING

Fermentation took place in small fully jacketed stainless steel fermenters after a 48-hour cold soak at 40° F. Maceration lasted 10-14 days at a maximum temperature of 92° F. Malolactic fermentation took place in barrel and finished up in late winter. The wine was aged in 50% new oak barrels (French, Hungarian and American) and 50% one-fill French oak barrels for 19 months. Racking occurred every three to six months for a total of four times.

IMPRESSIONS

This approachable Napa Valley Cabernet Sauvignon offers up notes of cherries, pomegranate, cranberry, dried herbs, crushed rocks, with hints of espresso and cocoa beans, all wrapped up and supported by fresh acidity and supple tannins.

VARIETALS/BLEND 88% Cabernet Sauvignon
12% Merlot

BOTTLED May 11th, 2016

ALCOHOL 14.8%