

Carménère

2014

Vintage:	Fifth
Composition:	100% Carménère
Clone:	Carménère Clone 2
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	12
Yield:	2.0 Tons per Acre
Average Vine Age:	7 Years
Grape Varieties:	Carménère
Rootstock:	3309

Vintage Summary: The 2014 growing season started with an early bud break due to an early spring. As in the previous year, ideal conditions during bloom allowed for an almost perfect set. The temperate conditions continued through veraison in July and August. The August earthquake did not affect the vines or the start of harvest, which began early with ideal moderate temperatures.

The 2014 vintage had very uniform clusters and balanced to light canopies compared to those of 2013 and 2012. The wonderful set gave a more “normal” yield for the early varieties, but the lack of soil moisture affected the canopies of the later varieties such that our yields were lower than planned. Berry and cluster sizes were also small. Due to the early start, we were able to pick out before the late October rains.

Harvest Date:	October 13, 2014
Fermentation:	100% New French Oak
Yeast:	Caldwell Native Yeast
ML:	Natural
Wood Origin:	Central France (Oak)
Aging:	18 Months
New Oak Barrels:	100%
Fining:	None
Filtering:	None
Alcohol:	15.5%
Bottling Date:	March 1, 2016

Winemaker's Tasting Notes: An intense nose of black cherry, plum, dark chocolate, leather, forest floor, black pepper and hints of fresh mint. A blackberry attack leads to a juicy mouth of black cherry, rhubarb, black olive, sage and roasted coffee bean. Melting tannins give way to a velvety mocha finish.

Cellaring:	1–5 Years
Production:	99 Cases
Price:	\$125/750ml

