

2014 CALDWELL GOLD

ESTATE GROWN

Vintage:	Tenth
Composition:	100% Cabernet Sauvignon
Clone:	337, 338, 191, 169 and 341
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	9, 16, 18
Yield:	2.7 Tons per Acre
Average Vine Age:	19 Years
Rootstock:	3309, 101-14, R.G.
Vintage Summary:	<p>The 2014 growing season began with an early spring, which prompted an early bud break. Ideal conditions during bloom allowed for almost perfect set the third year in a row. Temperate conditions continued through veraison in July and August, and produced uniform clusters and balanced to light canopies compared to 2013 and 2012. The wonderful set gave a more “normal” yield for the early varieties (e.g. SB, CH, PN), but dry soils affected the canopies of the later varieties (e.g. CS, SY, PV), and reduced our expected yields. Berry sizes and clusters were also smaller than usual. The August earthquake did not affect the vines, and harvest started early with perfect, moderate temperatures. Thanks to the early start, we were able to pick out before the late October rains.</p>
Harvest Date:	10/7, 10/10, 10/12
Fermentation:	100% New French Oak
Yeast:	Caldwell Native Yeast
ML:	Natural
Wood Origin:	100% French (Center of France, Jupilles, Tronçais)
Aging:	20 Months in Barrel
New Oak Barrels:	100%
Fining:	None
Filtering:	None
Alcohol:	15.6%
Bottling Date:	May 11, 2016
Winemaker's Tasting Notes:	<p>An inviting nose of black cherry, bramble berry, plum, red licorice, vanilla, leather, and pencil shavings. A ripe blackberry attack leads to a juicy mouth of black cherry, blueberries, red currant, black olive, black tea and hints of sage. The silky tannins melt into a long finish of chocolate milk and cherries.</p>
Cellaring:	1 – 8 Years
Production:	254 Cases
Price:	\$175 / 750ml