

# 2014 CALDWELL SILVER

ESTATE GROWN

Vintage:	Fifteenth
Composition:	41% Cabernet Sauvignon, 26% Merlot, 14% Cabernet Franc, 10% Malbec, 5% Petit Verdot, 3% Carménère, 1% Syrah
Clone:	CS-169, 337, 338, 191; ME-181; CF-332; PV-400; CA-2
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	9, 10, 12, 15, 16, 17, 18
Yield:	3.2 Tons per Acre
Average Vine Age:	17 Years
Rootstock:	3309, 101-14, 5BB, 5C
Vintage Summary:	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.
Harvest Date:	Multiple
Fermentation:	100% New French Oak
Yeast:	Caldwell Native Yeast
ML:	Natural
Wood Origin:	100% French Oak (Center of France, Jupilles, Tronçais)
Aging:	20 Months
New Oak Barrels:	100%
Fining:	None
Filtering:	None
Alcohol:	15.5%
Bottling Date:	May 10, 2016
Winemaker's Tasting Notes:	An appealing bouquet of red currant, black raspberry, loganberry, fresh tea leaf, violet, and vanilla. A black cherry attack leads to a juicy mouth of bright raspberry, blueberry, black currant, truffle, and hints of fresh mint. Structured tannins melt into a sweet finish of refreshing boysenberry.
Cellaring:	1 – 7 Years
Production:	259 Cases
Price:	\$135 / 750ml

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