



2014 OAKVILLE STATION | OAKVILLE

CABERNET SAUVIGNON

WINEMAKING

VARIETAL COMPOSITION

100% Cabernet Sauvignon

HARVEST DATES

September 18, 2014

BRIX AT HARVEST

Average 25.2°

MACERATION

Average 12 days

BARREL AGING REGIMEN

Aged 18 months in oak, 37% new oak

New oak profile:

100% French

Overall oak profile:

100% French

PH: 3.72 pH | **TA:** 5.60 g/L | **RS:** 0.03%

ALCOHOL: 14.6% by volume

PRODUCTION: 260 cases

WINEMAKERS

Jon Emmerich, Elena Franceschi

HERITAGE

OAKVILLE SOUTH STATION (100%) – All of our wines come from our own vineyards except for this historic site on the western edge of the Oakville appellation. First planted to vines in 1883, this research station which lies within the famed To Kalon vineyard, has played a key role in advancing the quality of California's grape growing. It is now under the guidance of the University of California, Davis. We are pleased that working with the university has given us the opportunity to craft this limited bottling.

SOILS + CLIMATE

Gently sloping soils from the Mayacamas mountains form an alluvial fan. Coastal fog traveling up the valley from the San Pablo Bay tempers the warm climate by day and provides cooler air overnight.

VINTAGE

A series of warm days and cool nights pushed vintners and growers across the annual harvest finish line by the third week of October, going down in history as one of the earliest ever in Napa Valley. The harvest will also be noted for near-perfect weather throughout the growing season, resulting in an abundant and very high-quality crop. Vintners describe the wines from 2014 as "quality," "depth of flavor" and "excellent".

TASTING NOTES

Fresh mixed berries and dark chocolate aromas unfold to decadent flavors of juicy berry cobbler. This full-bodied wine offers balanced acidity and a long bold finish.

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