



CORNERSTONE

CELLARS • NAPA VALLEY

2014 Cabernet Franc Oakville Station

2014 Vintage

You could sum up the 2014 vintage in Napa Valley in just a few words: unusually early and excellent. Drought conditions in California contributed to the long growing season with mild spring and summer weather leading to an early harvest. For many of us, harvest started two weeks ahead of normal. The crop size was somewhat smaller than the abundant 2013 vintage, but still very generous. We didn't see any extreme temperatures during the hotter months, which allowed us to pick at optimum ripeness, with intense aromatics and great fruit character. The grapes were happily fermenting in the winery long before damaging, yet much-needed fall rains arrived.

The Vineyard

Our small block of Cabernet Franc was planted in 1990 in the highly acclaimed UC Davis Oakville Station, in the center of "Cabernet Country". Located on the west side of the valley at the base of the Mayacamas Mountains, this vineyard takes its cue from its illustrious neighbors.

2014 Tasting Notes

Aromas of ripe blackberries, blueberries and cherry cola intermingle with baking spices and a hint of vanilla. You'll also find some of the subtle floral nuances that Cabernet franc is known for. First sip rewards you with lush black cherries wrapped in a velvety fruit-focused core. There is great depth here. Concentrated, yet elegant and complex. Opulent in texture, the silky mocha-infused finish lingers with additional layers of blackberries and cassis. We blended our two best barrels to produce only 50 cases.

2013 Winemaking Notes

Vintage: 2014
Appellation: 100% Oakville
Vineyard: 100% Oakville Station
Varietals: 100% Cabernet Franc
Alcohol: 14.6%
Cooperage: 50% New French oak, 50% 2-year French oak
Production: 50 Cases
Retail: \$85