



2013 Napa Valley Mighty Oak

Varietal Blend:

Proprietary blend of Malbec, Merlot and Syrah

SOIL:

Volcanic soils, strong gravel outcroppings with 20% Serpentine soil and shale deposits.

TECHNIQUE:

Manually harvested and picked at optimum ripeness. Hand sorted in the vineyard. De-stemmed and crushed into stainless steel fermentation tanks. Inoculated with Bordeaux Red yeast, the wine was pumped over twice daily. Near the end of fermentation, the wine was inoculated with malo-lactic bacteria. The wine was pressed when dry in the fermentor, after which it was racked off the gross lees and moved to barrels. Blended early to assure the marriage of flavors and then aged 18 months in Bordeaux style French and Hungarian oak barrels. Racked quarterly to aid the natural clarification. Bottled May 27, 2015.

TASTING NOTES:

Notes of black cherry and raspberry combined with gentle hints of candied walnut, Herbs de Provence and coffee form the core of this harmonious blend. These aromas and flavors are backed by gentle tannins, leading to a full, ripe finish.

PRODUCTION:

4126 Cases

WINEMAKER:

Bill Parker

ALCOHOL:

14.1%