



2014 Private Stock Cabernet Sauvignon Oakville -16 Rows

Established in 1871 and noted as the premier Napa Valley winery, Vine Cliff Vineyard and Winery was resurrected from ghost winery status by the Sweeney family in the 1980s. Vine Cliff Winery produces limited quantities of ultra-premium, estate grown Cabernet Sauvignon and Chardonnay from Oakville AVA and Los Carneros AVA respectively. Vine Cliff Vineyard encompasses a hundred acre estate with various elevations and terraced slope orientations that range from valley floor to a bench vineyard at 680 feet elevation. Our wines are reflective of our unique and highly acclaimed terroir and made in a balanced style with layer upon layer of subtlety and complexity.

PRIVATE STOCK WINE PROFILE: The Private Stock name and logo are respectful of the original late 1800's wine that earned recognition as the premier wine of Napa Valley. Today we honor that history by using that label for the very limited best of the best that our vineyard produces each year. In years past there were 16 rows of vines in the mountain bench vineyard that consistently produced the best lots of Cabernet Sauvignon. While those rows required replanting, the memory of 16 Rows remains on the label.

TASTING NOTES: This vintage of Private Stock is even more densely packed than the outstanding 2013, perhaps owing to the warmer and drier season. The color is saturated black and opaque even at the rim. At first there is a subtle aromatic complexity that suggests you are only seeing the tip of the iceberg. With air, the aroma profile comes into focus: touches of crushed raspberry, black fruits, pencil lead, clove and tapenade pour from the glass. The palate is distinctly Oakville. It is richly concentrated from the start though manages to build power across the palate. The finish demonstrates the recurring Vine Cliff traits of graphite, crushed rocks and dried herbs. This 2014 Private Stock is one of the most complete yet, and serves as another reminder that our vines are continuing to mature and improve.

VINTAGE NOTES: The 2014 vintage was the second in a series of drought years and conveys the depth of flavor those conditions optimally give. While rainfall was generally about half of normal the timing could not have been better: heavy rains in late February and early March gave a much-needed drink of water to the vines as they were emerging from dormancy and about to begin bud break. The near perfect growing season featured a warm dry winter leading to an early bud break and flowering. The summer was generally mild and without heat spikes giving the grapes a textbook path to excellence. The early start to the growing season allowed for one of the earliest harvests on record and generally minimized any effect the August 24th South Napa Earthquake had on vineyard and winery operations.

VINEYARD NOTES: The Oakville Estate vineyard is essentially two different vineyards. The lower blocks are terraced into steep canyon walls layered in volcanic Andesite and Rhyolite rocks. These terrace contours provide complexity from the various orientations that face southeast, south, southwest and west. The upper blocks are planted on the Oakville Bench (affectionately called 'magic mountain'), a gentle sundrenched slope of red clay loam at 680' in elevation. The five Cabernet Sauvignon clones planted provide another layer of complexity to our wines. Our location in the Oakville appellation combined with our unique farming practices and low yield produces grapes and wine with incredible flavor and concentration.

SOIL: Volcanic origin Boomer gravelly loam **ELEVATION:** 280'-680'

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

FERMENTATION PROTOCOL: Harvested by hand, vigorous cluster and berry selection for optimal quality and uniformity. Extended maceration for 30-42 days to preserve only the mature supple tannins from this structured site.

COOPERAGE COMPOSITION: 74% new French Oak from coopers Taransaud, St.Martin and Atelier

BARREL AGING: 20 months **PRODUCTION QUANTITY:** 248 cases



WINERY: 7400 SILVERADO TRAIL, NAPA, CA 94558 TASTING ROOM: 699 ST. HELENA HIGHWAY, CA 94574 USA

TELEPHONE: 707.944.1364 WWW.VINECLIFF.COM