



2014 Vine Cliff Cabernet Sauvignon Oakville

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.

WINE PROFILE: Gentle fruit handling, small lot fermentations, and attention to quality are the rule for producing great Cabernet at Vine Cliff. Our grapes are hand-picked at night or in the early morning to give us cold fruit for processing. Careful winemaking, gentle techniques, and limited processing all contribute to wines that express the terroir of the Vine Cliff Estate.

TASTING NOTES: Aromas of blue and red fruits, tobacco and cocoa. The front palate is broad, rich and mouth coating and only punctuated briefly by chewy tannins before the wine builds through a long finish. Additional flavors on the finish include black tea and cocoa mole.

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: 83% Cabernet Sauvignon, 14% Malbec, and 3% Petite Verdot.

FERMENTATION PROTOCOL: Individual vineyard blocks are destemmed separately into small stainless steel fermentation tanks and barrels. Grapes are cold soaked before the must is warmed and the fermentation initiated. Small berries coupled with low juice to skin ratios gave us bright ripe flavor and rich tannin concentration in 2014. Individual vineyard blocks are fermented and aged separately.

COOPERAGE COMPOSITION: 68% new French Oak from coopers Taransaud, St. Martin and Atelier

BARREL AGING: 20 months

PRODUCTION QUANTITY: 732 cases



WINE ENTHUSIAST 92
(Publ. March 2020)

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