

2014 ROCKET SCIENCE BY CALDWELL

Napa Valley Proprietary Red

Vintage:	Thirteenth
Composition:	67% Syrah, 7% Cabernet Sauvignon, 7% Malbec, 6% Cabernet Franc, 5% Pinot Noir, 4% Merlot, 3% Tannat, 1% Carménère
Appellation:	96% Coombsville Napa Valley, 3% Mendocino, 1% Los Carneros
Vineyard:	96% Caldwell Vineyard, 3% Alder Springs Vineyard, 1% Three Amigos Vineyard
Caldwell Vineyard Blocks:	Kreuzer Canyon Blks, 8, 9, 12, 15, 16, 17, and 18
Alder Springs Vineyard Blocks:	Helms, Chato Lake, and Spirit Rock
Three Amigos Vineyard Block:	Big Block
Yield:	3.0 Tons per Acre
Average Vine Age:	12 years
Vintage Summary:	<p>The 2014 growing season started with an early bud break due to an early spring. As in the previous year, ideal conditions during bloom allowed for an almost perfect set. The temperate conditions continued through veraison in July and August. The August earthquake did not affect the vines or the start of harvest, which began early with ideal moderate temperatures.</p> <p>The 2014 vintage had very uniform clusters and balanced to light canopies compared to that of 2013 and 2012. The wonderful set gave a more “normal” yield for the early varieties (e.g. SB, CH, PN). However, the lack of soil moisture affected the canopies of the later varieties (e.g. CS, SY, PV) such that our yields were lower than planned. Berry and cluster sizes were small. Due to the early start, we were able to pick out before the late October rains.</p>
Harvest Date:	Multiple dates in Sep. & Oct. 2016
Fermentation:	Traditional Tank Fermentation
Yeast:	D21, D80, T73
ML:	Viniflora Oenos
Wood Origin:	Bercé, Tronçais, and Nevers forests located in the center of France
Aging:	100% French Oak for 20 months
New Oak Barrels:	80%
Fining:	No Fining
Filtering:	Filtered
Alcohol:	14.7%
Bottled on:	May 17th, 2016
Winemaker's Tasting Notes:	<p>The inviting bouquet is highlighted by vibrant red raspberry, black cherry, violets, chocolate, leather and tobacco.</p> <p>A Bing cherry attack leads to a juicy mouth of blueberry, red currant, elderberry, and black tea.</p> <p>Silky, well-integrated tannins lead to a long strawberry, rhubarb finish.</p>
Cellaring:	1–6 years
Production:	637 cases
Price:	\$65 / 750 ml, \$160 / 1.5L

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