

VARIETAL COLLECTION

*Malbec*

2014

Vintage:	Fourth
Composition:	100% Malbec
Clone:	Malbec Clone 595
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	17
Yield:	3.0 Tons per Acre
Average Vine Age:	12 Years
Grape Varieties:	Malbec
Rootstock:	3309

**Vintage Summary:** 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.

The 2014 vintage had very uniform clusters and balanced to light canopies compared to those of 2013 and 2012. The wonderful set gave a more “normal” yield for the early varieties, but the lack of soil moisture affected the canopies of the later varieties such that our yields were lower than planned. Berry and cluster sizes were also small. Due to the early start, we were able to pick out before the late October rains.

Fermentation:	100% New French Oak
Harvest Date:	October 8, 2014
Fermentation:	59-Gallon Barrel Fermented
Yeast:	Caldwell Native Yeast
ML:	Natural
Wood Origin:	Central France (Oak)
Aging:	20 Months
New Oak Barrels:	100%
Fining:	None
Filtering:	None
Alcohol:	15.6%
Bottling Date:	April 18, 2016

**Winemaker's Tasting Notes:** A perfumed nose of red currant, strawberry, rhubarb, orange peel, peonies, forest floor and hints of truffle. A bright raspberry attack leads to a focused mouth of ripe pomegranate, plum, cranberry, balsamic and Southern sweet tea. The bing cherry finish is long and refreshing.

Cellaring:	1–5 Years
Production:	50 Cases
Price:	\$85/750ml

