

B SIDE



VARIETAL COMPOSITION

Cabernet Sauvignon

88% Cabernet Sauvignon
5% Petit Verdot
3% Merlot
2% Dolcetto
1% Malbec
1% Petite Sirah

APPELLATION Napa Valley, California

WINEMAKER Greg Kitchens

OAK AGING 14 months

OAK SOURCING 90% French Oak, 10% American
100% New

VINTAGE 2013

ALCOHOL 14.5%

PH 3.65 **TA** 5.7 g/L

UPC 8 33302 00170 9

2014 CABERNET SAUVIGNON

WINEMAKING NOTES

Our 2014 B Side Napa Valley Cabernet Sauvignon is an exciting expression of layered fruit, with tiers of dense dark berry and delicate touches of mocha and chocolate. The aromas speak for themselves and carry through to the refined palate. Core flavors of blackberry, pomegranate and black currant reduction are framed by notes of cappuccino, bitter-sweet chocolate and dark caramel. This wine presents well-integrated oak from the fourteen month, 90% French oak regimen. A persistent finish lingers on the palate, echoing the core flavors and reminding us of the finesse of this Cabernet Sauvignon. Enjoy on its own or pair with slow-roasted beef brisket, blackened swordfish atop herbed couscous, or a wild mushroom tart with chevre topping.

APPELLATION

Napa Valley is recognized as one of the top wine regions in the United States and it's not surprising. It's unique for the diversity of its soils found in such a small geographical area. Bordered by two mountain ranges, the valley stretches approximately 30 miles north to south, one mile east to west at its narrow northern end and five miles at its widest point near the town of Napa. Its maritime climate of warm days and cool nights coupled with deep, yet not excessively fertile soils make it ideally suited for the cultivation of ultra-premium grapes.

A large portion of this blend is sourced from noteworthy vineyards of Atlas Peak, Yountville, Oak Knoll and Oakville. These areas all provide for the well-structured and distinctive characters of the B Side Cabernet Sauvignon. Atlas Peak is one of most highly elevated regions in the Napa Valley, providing direct sunlight to the grapes with limited amounts of cool fog coming in from the bay. This area is known to contribute to the balance of acidity in the wine. The Yountville, Oak Knoll and Oakville AVAs are known for creating fruit-forward grapes due to longer hang time and sun exposure. The balance of the varieties add softness and complexity to the wine, the Merlot, Malbec and Petite Sirah contribute fruity richness, while a small percentage of Petit Verdot adds depth and velvety texture. The Dolcetto is a nice addition to this blend, it adds a pop of spice.

VINTAGE

2014 will be noted as one of the earliest harvests on record, and not to forget, one fraught with unlikely events. Between the August 6.0 earthquake, the infamous drought and a potentially harmful hail storm late summer we managed to make it out with a bountiful crop and picture perfect grapes across all varietals. Napa winemakers breathed a sigh of relief with the excellent growing season, from spring bud break through flowering and veraison, the conditions were ideal. Warm sunny days gave way to breezy evenings with cool, foggy nights, maintaining a model for years to come.