

B SIDE



VARIETAL COMPOSITION

Red Wine Blend

37% Cabernet Sauvignon
31% Merlot
16% Petit Verdot
8% Cabernet Franc
6% Malbec
2% Dolcetto

APPELLATION Napa Valley, California

WINEMAKER Greg Kitchens

OAK AGING 14 months

OAK SOURCING 80% French Oak, 20% American
80% New, 20% Seasoned

VINTAGE 2014

ALCOHOL 14.5%

PH 3.68 **TA** 6.0 g/L

UPC 8 33302 00172 3

2014 RED WINE BLEND

TASTING NOTES

Our 2014 B Side Red Wine Blend is deeply structured with a core of herbaceousness and firm tannins. Aromas lift out of the glass with power—mocha, cigar box, cherry brandy and red currant play prominently in the nose. Subtle notes of marjoram, sage and herbs de provence add complexity. The flavors in this Red Wine Blend grab your attention—black currant, black plum and molasses are rich on the palate with nuances of caramel, sandalwood and chargrilled bread. Combining understated power and finesse, dried fruit flavors and the long, expressive finish will make you grab the bottle for another glass. We recommend pairing this wine with a bone-in steak, fettuccine carbonara or herb-crusted chicken with oven roasted Brussel sprouts.

APPELLATION

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—warm days and cool nights—coupled with deep, yet not excessively fertile soils makes it ideally suited for the cultivation of ultra-premium grapes. The first grapes were planted here in 1838, and today Napa accounts for four percent of California's total wine production, focusing primarily on the top-end of the wine market.

A large portion of this blend is sourced from noteworthy vineyards of Atlas Peak, Yountville and Oak Knoll. These areas all provide for the significantly bold and rich character of this B Side Red Wine Blend. 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. This area is known to contribute to the balance of acidity in the wine. The Yountville and Oak Knoll AVA are both 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 and Malbec contribute fruity richness, while a small percentage of Cabernet Franc and Petit Verdot add depth, color and structure. 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 varieties. 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.