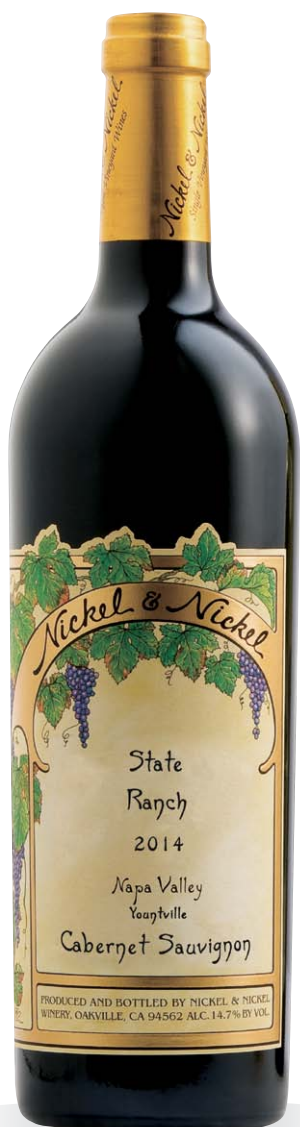




2014 STATE RANCH

Cabernet Sauvignon, Yountville, Napa Valley



VINEYARD DESCRIPTION

State Ranch is located northeast of the town of Yountville. The 23-acre vineyard is divided into two parcels by State Lane Road and consists of both older and younger vines. Many excellent wines are produced from this area, in part due to the rocky, loam soil which has excellent drainage throughout the year. The vines, as well as the clusters, are moderate in size and the vineyard gets full sun throughout the day. As the young vines mature, we harvest many different clones to make the final wine. Nickel & Nickel selects fruit from 11 acres of the vineyard.

HARVEST NOTES

This was another beautiful growing season with an ideal spring that led to an early budbreak and bloom. Despite low rainfall, canopies were healthy and clusters were full. This vineyard is not overly vigorous, so a little leaf-pulling around the clusters was all that was required for adequate exposure. Because the Yountville area is cooler than our northern appellations, we allowed the fruit to hang on the vine until early October for full, ripe expressions of flavor and tannin.

SENSORY EVALUATION

The 2014 State Ranch Cabernet has aromas of wild berries, violets and crushed stone. Enticing blackberry and blueberry fruits mingle with notes of minerality and spice, surrounded by toasty oak that complements the fruit. Ample, velvety tannins enrich the texture and carry the fruit into a lengthy finish.

APPELLATION

Yountville, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(57% new, 43% once-used)

RELEASE DATE

September 2017

HARVEST DATES

October 1 - 6, 2014

SKIN CONTACT

9 - 10 days

TIME

18 months

FIRST VINTAGE

2006