



MARKHAM

VINEYARDS®

Napa Valley

CABERNET SAUVIGNON

— 2014 —



WINEMAKER'S NOTES

Classic Cabernet never goes out of style. Our 2014 is loaded with floral boysenberry jam, caramel and graphite aromas, but also shows haunting complexity with coffee and hints of bay leaf. The ripe berry fruit has richness on the palate and is layered with dark chocolate and vanilla oak flavors. A silky texture belies a brightness that the grippy tannins show on the finish. Paired with a pile of crispy shoestring onion rings centered atop a tender filet mignon, this Cab would make an ideal dinner partner indeed!

VINEYARD NOTES

Our Cabernet Sauvignon is entirely blended from our two Estate vineyards. Nestled in a canyon surrounded by wild Bay Laurel trees, the rocky soils provide near perfect growing conditions for our Calistoga Cabernet and Petit Verdot. In the heart of Napa Valley, our Yountville property has an amazing lineage spanning over 140 years. The Cabernet Sauvignon and Cabernet Franc from that ranch provide backbone to the blend. Between the two properties, 18 different clonal selections are planted, adding further depth and dimension to our blend. Careful canopy management maximizes filtered light within the vines, allowing the fruit to ripen evenly. The wines are sent individually to barrels to mature, providing greater understanding of the direct impact of our viticultural practices each vintage.

HARVEST NOTES

The 2014 vintage in Napa Valley celebrated a near-perfect growing season despite receiving less than half the normal rainfall. Late spring rains were well-timed, arriving after budbreak, allowing for even flowering and fruit set, helping to power the vines throughout the season. The third year of continued drought had our red grape yields difficult to accurately estimate, but the beauty of this wine reflects the pride we always feel heralding a new vintage of Cabernet at Markham Vineyards.

VARIETAL COMPOSITION

88% Cabernet Sauvignon
6% Cabernet Franc
6% Petit Verdot

TECHNICAL DATA

Alcohol: 14.2%
Acid: 0.51 g/100 mls
pH: 3.68

FERMENTATION & AGING

100% Stainless Steel Fermented
22 Days Skin Contact



24 Months Aged in French Oak
45% New Oak Barrels



Bottled: February 2017
Released: Summer 2017

