

PATEL

NAPA VALLEY

Vintage: 2014

Varietal: Cabernet Sauvignon

Appellation: Coombsville

Aging: 19 months in
100% New French Oak

Cooperage: Darnajou
Ana Selection

Bottling: May 9, 2016

Production: 140 cases

Release Date: Fall 2017



Notes:

The 2014 Cabernet Sauvignon (Coombsville), from Bennett Vineyard, is a total knock-out. Graphite, menthol, black fruit, lavender, spice and savory herbs make a strong first impression. This is a classic Coombsville Cabernet built on minerality, energy and cool, soil-driven tension. I would give the 2014 a few years in bottle to soften, but it is quite impressive, even at this early stage. The 2014 is a wine of real depth, gravitas and pedigree. Drink 2018-2026. 94+ PTS

~ Antonio Galloni, Vinous – October 2016

Vintage:

2014, the third vintage in a drought cycle, was a dream vintage, with quality along the lines of 2012 and 2013. A warm, dry winter caused the vines to awaken very early. Substantial rains in late February and early March relieved most of the stress and set up the vines for a vigorous start, which was followed by continued dry conditions throughout the growing season. The summer weather was perfect for the grapes, with no heat spikes or sudden temperature swings. Harvest began two or three weeks earlier than 2013 and produced outstanding fruit, dark in color, with intense aromatics, that ripened while maintaining excellent acidity.

Vinification:

Arriving in small picking lugs from the vineyards, the clusters were hand sorted, de-stemmed and hand sorted again, berry by berry. A two day cold soak was followed by primary fermentation in small, open-top stainless steel tanks. Following an extended maceration, the fruit was gently pressed and the wine moved to barrel for secondary fermentation. The wine was aged for 19 months in rare 100% New French Artisan Oak barrels with minimal racking. Multiple, blending trials, determined the final blend, which was bottled unfined and unfiltered.