

# PATEL

## NAPA VALLEY

**Vintage:** 2014  
**Varietal:** Malbec  
**Appellation:** Napa Valley  
**Aging:** 19 months in  
100% New French Oak  
**Cooperage:** Darnajou  
Ana Selection  
**Bottling:** May 9, 2016  
**Production:** 110 cases  
**Release Date:** Fall 2017



### Notes:

The 2014 Malbec, from Stagecoach, is superb. Boisterous, exuberant and flamboyant to the core, the Malbec hits the palate with serious fruit intensity. Scents of rose petal, lavender, sweet spice and new French oak are front and center, with more mineral and savory notes develop with time in the glass. This is an especially opulent style with tons of near and medium term appeal. Drink 2016-2022. 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 unfinned and unfiltered.