

NAPA VALLEY QUILT

“FOR NAPA VALLEY QUILT, I SOURCE FRUIT FROM A PATCHWORK OF PRIME NAPA VALLEY VINEYARDS TO CREATE A CLASSIC CABERNET SAUVIGNON MADE IN THE WAY MY FAMILY HAS ALWAYS LOVED.”



JOSEPH WAGNER, FIFTH-GENERATION NAPA VALLEY WINEMAKER

NAPA VALLEY CABERNET SAUVIGNON 2014

For the 2014 Quilt Napa Valley, our first release of this wine, we focused on vineyards with well-draining, low-nutritive soils that stress the vines. The result of these soils is a grape crop with extraordinary concentration of flavor, color and texture. While the majority of the fruit comes from the floor of the Napa Valley to achieve the richness and elegance desired, we also relied on some grapes grown in the well-drained gravelly soils of the side slopes and at low elevations in the more mountainous areas for a blend with more structure and complexity than we could have achieved had we used fruit grown solely in a single region. Napa Valley AVAs: Oakville, St. Helena, Atlas Peak, Coombsville, Calistoga, and Howell Mountain.

2014 GROWING SEASON

Atypical for the Napa Valley, the winter began very dry with no precipitation from December through February. Crop set in spring was superior, and throughout the season vine canopies stayed in balance. Veraison started early and went fast, with consistently warmer day and night temperatures. These conditions, augmented by a plethora of sunshine, led to harvest in the Napa Valley starting four weeks early. Along with the drought that kept the crop yield low, all desired elements aligned to produce fruit of exceptional quality. Without a doubt, an excellent season.

WINEMAKER NOTES

For Napa Valley Quilt Cabernet Sauvignon 2014, the winemaking process started by picking fruit at optimum physiological maturity. Once in the cellar, we kept wine lots separated by individual vineyard. The wine underwent extended maceration up to 60 days in some cases, and we re-evaluated the progress of each lot before moving the wine to classic Bordeaux and Burgundy barrels (70% new oak, 30% seasoned) where it underwent malolactic fermentation, and was racked every 4 to 6 months until blending 20 months later.

TASTING NOTES

COLOR: Deep, dark brick red to blood plum

AROMAS: A seamless blend of crème de cassis, hazelnut, cocoa, blackberry preserves, charry meat, and blackberry pie along with suggestions of dark licorice, stewed rhubarb, strawberry, spice and vanillin.

PALATE: Rich and satisfying with chocolate brownie, yogurt, molasses, brown sugar and rhubarb notes presented in perfect balance with higher-toned fruit emphasis.

FOOD PAIRING

Cowboy-cut, grilled rib eye steak with béarnaise sauce; lamb chops with balsamic reduction; or a charcuterie platter with smoked duck breast, dry-cured pork sausage, figs, pecans and sliced apple.

