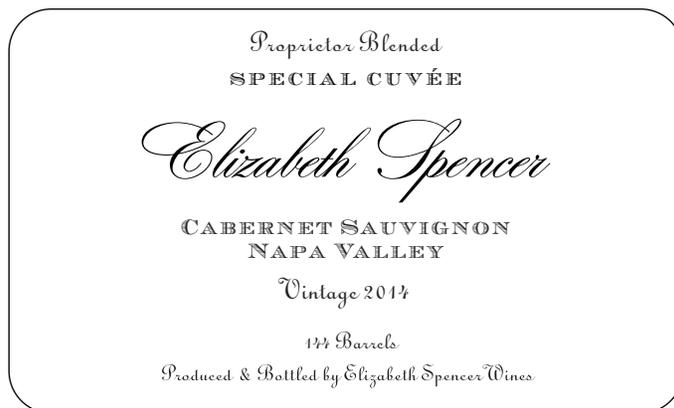


2014 ELIZABETH SPENCER CABERNET SAUVIGNON, NAPA VALLEY



APPELLATION: NAPA VALLEY
VARIETAL BLEND: BLENDED TO OUR HOUSE STYLE WITH FRUIT FROM A REPRESENTATIVE SAMPLING OF VALLEY FLOOR, SLOPE AND MOUNTAIN VINEYARDS FROM SUB-APPELLATIONS UP AND DOWN THE NAPA VALLEY.
DIRECTOR OF WINEMAKING: SPENCER GRAHAM
WINEMAKER: SARAH VANDENDRIESSCHE

WINEMAKER'S NOTES

A wine with tremendous concentration and intensity of flavors. Beginning with fresh black berries, plum, violets, and cassis on the nose with a hint of leather, flint, and cinnamon. The palate is filled with brighter and fresher, red and black berries, crushed raspberries, figs, dates, and chocolate, lifted with a bright acidity, and lengthened with mouth-filling tannins.

VINTAGE

The 2014 growing season was another great one in Napa Valley. The dry spring season kept our berry size smaller than usual yielding significant structure. The weather was generally dry, warm and consistent throughout the season, with minimal heat spikes, and harvest began in early September, making it the earliest harvest in recent record. This was a season of quantity and quality. Drink it over the next decade or more.

VINEYARDS

The fruit for our Cabernet Sauvignon Napa Valley is selected from a representative array of vineyards located within the Napa Valley's finest appellations. We are privileged to work with exceptional growers with premier vineyards in St. Helena, Rutherford, Oak Knoll, Calistoga, Coombsville, Atlas Peak, and Mount Veeder. This diverse assortment of vineyards allows us to produce a Cabernet Sauvignon which is truly representative of Napa Valley.

WINEMAKING

Upon arrival at the winery, our Cabernet Sauvignon grapes were hand-sorted. The berries were lightly macerated and then given a long, cold soak in order to extract color and flavor from the skins. Fermentation was allowed to begin with "native" yeasts. Once fermentation was complete, the wine was further macerated on the skins to increase color and flavor extraction. This also allowed the tannin structure to soften. The wine was aged for 24 months in a selection of 60-gallon French oak barrels. Underscoring our winemaking philosophy of "minimal intervention", the wine was handled as little as possible from fermentation through barrel aging and then bottled unfiltered and unfined.

As with each of our wines, winemaking decisions in the crafting of the Napa Valley Cabernet Sauvignon are always informed by our goal of capturing and displaying this distinctive style. Though, in its essence, the consistent profile of our Napa Valley Cabernet Sauvignon is largely achieved through the attentive assembly of a proprietary blend of superb grapes grown in vineyards from various appellations, at a variety of elevations, up and down the Napa Valley. Spencer Graham, our Director of Winemaking, has built long-term relationships with this handful of premiere grape growers, who share our dedication to a pursuit of excellence in winegrowing, to ensure that we achieve the highest quality fruit from each growing season. Thus, we are able to showcase the character and optimum quality offered by each vintage while consistently reflecting our own ongoing house style.

Elizabeth Spencer

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