



WINEMAKER NOTES

The grapes for our 2014 Wild Boar Cabernet came from the Cypress Ranch Vineyard in Pope Valley, a broad, sparsely populated valley just over Napa's eastern mountain ridge. This dramatic site reaches 1200 feet of elevation at its highest point, enjoying consistent afternoon breezes that funnel down from the Palisades mountain range and moderate the typically warm temperatures. In recognition of the untamed boars that still roam this agrarian region, we've named this robust, highly-concentrated wine Wild Boar. The 2014 vintage offers bright aromas of red and black raspberry and boysenberry that deepen into flavors of cassis, black plum and black currant jam on the palate. The fruit is joined by notes of sweet vanilla bean, cocoa and smoky oak which mingle with wild herbs, white pepper and a touch of loamy earth. With well-integrated oak and tannins that are dusty and youthful, the 2014 Wild Boar is a balanced, well-structured Cabernet that will reward further cellaring.

ALL THE FACTS

Appellation:	Napa Valley
Varieltal:	100% Cabernet Sauvignon
Cases Produced:	650
Aging:	22 months, French & American oak barrels (42% new)
Suggested Retail Price:	\$125
Enjoyability:	Drink now or cellar. Pull the cork until 2035 for optimum enjoyment.

ON THE VINE

2014 was celebrated by Napa Valley vintners as another vintage for the record books. Heavy winter rains nourished the vines as they emerged from dormancy, and a warm, relatively frost-free spring allowed bud break, flowering and fruit set to proceed without interruption. Continued warm, dry weather throughout the summer brought the grapes to perfect ripeness in a harvest that was relatively early and also bountiful.