



2014 EISELE VINEYARD CABERNET SAUVIGNON

WINEGROWING INFORMATION

While winter rainfall in Napa Valley was half the normal amount, heavy rains in March deeply soaked the Eisele Vineyard soils immediately before emergence of the first shoots, stimulating humification and healthy vine growth. Warm weather without frosts led to one of the earliest bud breaks on record. Bloom was two weeks earlier than in 2013 and fast, homogenous flowering ensured good fruit set with small clusters. Mild July weather allowed slow ripening of the grapes, which progressed more rapidly during August and September heat to maturity. Cabernet harvest started on September 15th and ended October 1st. Delicate clusters resulting from late season heat were welcomed by our vigilant sorting crew. Slow fermentations were conducted with gentle extraction to deliver delicious fruit personality. A careful choice of toasts and origins, tailored to each vineyard block, allowed the wines to reveal their character during barrel aging.

The Eisele Vineyard grapes are certified ‘Organic’ by California Certified Organic Farmers and ‘Biodynamic’ by Demeter.

TASTING NOTES

The winemaker notes: “The 2014 vintage is classic Eisele, displaying a more forward character than 2013. The nose opens on notes of white flowers, wild berries, blackcurrant, blackberries and dried rose petals, characteristic of the Eisele fruit, with subtle undertones of vanilla, cinnamon and grilled almonds. With aeration, it progressively gives way to freshly-cut ripe cherries. The ample mouthfeel is very silky with tight-knit, chiseled tannins that support this vintage’s aristocratic figure. The fruit is pure, sustained by deliciously ripe and savory undertones. The delicately saline finish of the 2014 lingers with pepper, turmeric and licorice. In this great vintage, the wine combines outstanding brightness and aromatic complexity with the Eisele hallmarks of elegance and finesse.”

GRAPE SOURCE

99% Cabernet Sauvignon, Eisele Vineyard
1% Petit Verdot, Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Release date: June 7, 2017