



J O S E P H  
*Carr*

— *Oakville* —

CABERNET SAUVIGNON

2014

#### BACKGROUND

This Cabernet Sauvignon is sourced from Napa's iconic Oakville AVA, which many argue is the region that gave Napa Cabernet Sauvignon the reputation it enjoys today. Located in the middle of Napa's valley floor, it stretches from the Mayacamas Range to the west to the Vaca Mountains to the east. The climate is warm, though with enough fog influence to maintain acidity. The iron-rich soils receive bountiful rainfall but are well drained, allowing Cabernet Sauvignon to ripen beautifully and to create the rich, full-bodied wines that Napa is so famous for.

#### APPELLATION

Oakville AVA

#### VARIETAL COMPOSITION

100% Cabernet Sauvignon

#### WINEMAKING

Hand-picked at the peak of flavor development, the grapes are crushed and cold-soaked for 24 hours. The cap is punched down three times daily to maximize flavor extraction during fermentation and maceration, which lasts 10 to 15 days. The wine is aged in 100% French oak, 60% new, for 18 months.

#### TASTING NOTES

The wine features prominent aromas of ripe blackberries, dark chocolate, and vanilla bean. Full bodied, the wine's silky tannins and integrated acidity support a long finish bursting with black cherries.

#### TECHNICAL DATA

pH 3.55  
TA 6.3 g/L  
RS 0.89 g/L  
Alc. 14.5%

#### WINEMAKER

Aaron Pott

#### FOUNDER

Joseph Carr