



Rector Creek Vineyard is located north of Yountville along the Silverado Trail. A unique climate featuring a cooling afternoon breeze combined with Rector Creek's rocky alluvial soils creates excellent growing conditions for the vines. As a result, the Cabernet Sauvignon from this vineyard exhibits graceful violet and rose petal aromatic, fine-grained tannins and abundant dark fruit flavors of blackberry and black raspberry.

In The Vineyards

Here in Napa Valley, the 2014 growing season delivered our third exceptional vintage in a row, yielding wines with ideal concentration, elegant tannins and lovely varietal flavors. Though the 2013/2014 winter was one of the driest on record, heavy rains in February and March provided the vines much-needed moisture at just the right time. A warm spring triggered an early budbreak, and perfect weather throughout the summer allowed the grapes to achieve ideal ripeness with pure, focused flavors and resolved tannins. Harvest began on August 5th and ended on October 15th, and though it was quite compact, we were able to pick all of our grapes based solely on flavor, resulting in another fantastic vintage.

Comments from the Winemaker

Offering all of the hallmarks of great Rector Creek Cabernet, this rich and complex wine begins with classic aromas of blueberry and black currant, followed by toasted marshmallow and hints of wet stone minerality. The palate is rich and impeccably structured, with lush layers of ripe blackberry jam and currant, underscored by notes of smoky oak, tobacco leaf, tea and vanilla bean.

Varietal Content

DUCKHORN

In Greek

CABERNET SAUVIGNON

EYARDS

77% Cabernet Sauvignon, 23% Merlot

Harvest information

Appellation: Yountville, Napa Valley Harvest Dates: September 3 - October 9 Average Sugar at Harvest: 26.4° Brix

Cooperage

100% French Oak 85% New, 15% Neutral Barrel Aging: 18 Months

Production and Technical Data

Alcohol: 14.5% 0.46 g/100 ml titratable acidity 10-12 days fermentation at 82°F pH: 3.92