



ABOUT THE VINEYARD...

The Red Dog Vineyard sits atop Sonoma Mountain on the cool, western side. In 2000 Tom and Debbie Engel planted this vineyard for us using cuttings from the Mink Vineyard. The vineyard is situated on the eastern face of a ridge, and the top is just under 1000 feet elevation. At this height, Pacific currents moving inland through the Petaluma Gap cool the vineyard almost continually. The soils are some of the most ancient soils in Sonoma County and have been leached of nutrients by wind and rain for eons. It is a truly spectacular vista point but a challenging place to grow grapes.

ABOUT THE VINTAGE...

Timing is everything in life as well as in the vineyard. 2014 marked another year of record-breaking drought, however the year began with adequate soil moisture supported by well-timed rains resulting in an overall pleasant growing season. Warm and moderate weather with plenty of sun ripened grapes completely and made this an early budding and early harvesting vintage. Since everything was basically ready to pick at the same time, this made for an extremely intense harvest of long hours to ensure all the grapes received the attention they needed. Similar to the last two vintages, this year gave us an average sized crop with this one yielding soft, hedonistic wines that showed delicious fruit very early on – even in the barrel far before bottling!

ABOUT THE WINE...

The grapes were destemmed into our 1-ton, open top fermenters and cold soaked for 4 days. We punched down by hand 4 times per day tapering down as the fermentation progressed. A warm fermentation, peaking about 92°, with additional maceration and skin contact ensured a generous extraction from these stubborn grapes. The wine was aged entirely in French barrels from the Tonnellerie Remond cooperage, and a slight majority of those barrels were new. The wine was racked once prior to bottling. Until bottling, all wine movements were made by with a gentle push of inert gas. 244 cases produced.

TASTING NOTES...

Exotically elegant, the subtle nuances of this wine are followed by a lingering finish. The nose opens to an alluring perfume of raspberry, rose hips, and mandarin followed by rich aromas of tobacco, cedar, and forest floor. Spiced throughout with cinnamon, lavender, and sage, the fruit expands in the glass and fills the palate with kirsch, cherry preserve, dried cranberries, and hints of tea, clove, and tangerine. The mouth feel is soft and rich, with a considerable acidic lift. Toward the back, it reveals an earthen and tannic strength, and the finish is long and dominated by fine, dry tannins and dried spices and fruits. With age this wine deepens and softens, rewarding the palate while exhibiting an even more exotic nose as the bouquet develops.

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