

{ E X P E R I M E N T }

N^o. **D7.86**

N^o. **M9.36**

experiment: *n.* 1) a scientific procedure undertaken to make a discovery, test a hypothesis, or demonstrate a known fact; 2) a course of action tentatively adopted without being sure of the outcome; 3) a series of wines from *Ovid Napa Valley* celebrating experimentation in grape growing and winemaking.

AT OVID, we are committed to the idea and practice of experimentation in many facets of grape growing and winemaking, in order to learn more about our land and what will make the very best wine. We conduct formal experiments in order to investigate specific topics, and we participate in a variety of academic and applied studies as well. And we sometimes just indulge our curiosity by trying things several ways, in order to push what we know to be possible in both the vineyard and the winery.

The duo of Experiment wines from 2006 pays respect to two of our greatest sources of inspiration: the two banks of the Gironde River. All of us at Ovid Napa Valley are drawn to the wines of Bordeaux, from Pomerol and St. Emilion on the Right Bank to Pauillac and St. Estephe on the Left Bank. Using the four varieties we have planted in our vineyard as building blocks, we created two very different wines: Experiments No. D7.86 and No. M9.36. Together, these wines showcase the broad spectrum of possibilities that exist when producing Bordeaux-inspired wines from our unique terroir.

TASTING NOTES:

D7.86 With a nod to the Right Bank, D7.86 brings forward the defining characteristics of two distinguished varieties: Cabernet Franc and Merlot. The wine has vibrant aromas of dark cherries, chocolate and cinnamon twist, along with notes of violets, plum and teak wood. After twenty months in new French oak barrels, and nearly a year in the bottle, the wine has a refined structure and juicy, supple texture. The richness and fruit intensity linger to remind you that while D7.86 was inspired by French tradition, it comes from our rocky red volcanic soil high above the Napa Valley.

M9.36 It's like taking a drive on the D2 from Margaux to Pauillac in a high performance car. This wine is filled to the brim with intensely ripe, dark fruit and spice, with notes of baked blackberries, cassis, orange blossom and pan grille. A blend of 92.6% Cabernet Sauvignon, 5.7% Petit Verdot, and 1.7% Cabernet Franc, this Experiment is a not-so-subtle reminder that Cabernet rules. Youthful and muscular at present, M9.36 delivers all of the serious fruit expected from a Napa Valley Cabernet Sauvignon and will age well for many years.

AUSTIN PETERSON & ANDY ERICKSON *Winemakers*

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