

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

N<sup>o</sup>. A2.7

**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 2007 Experiment A2.7 is a composition of entirely concrete-fermented lots, aged separately in French oak barrels and ultimately blended to produce this vibrant wine.

**TASTING NOTES:**

**concrete:** *adj.* 1471, from the Latin *concretus*, pp of *concreſcere*:  
*to grow together*

Inspired by the small, carefully-crafted concrete tanks of some of the most exalted Chateaux of Bordeaux, we built some of our own here at Ovid with the hands-on guidance of French masons. We also ferment in wood, and are endlessly intrigued by the very different nuances of the resulting wines. For this year's Experiment, winemakers Andy Erickson and Austin Peterson created A2.7,\* a blend totally fermented in concrete. Here is an opportunity to taste the concrete results of concrete: a rich and expansive mid-palate, plush and fine-grained tannins, all wrapped together in a multilayered wine with a core of red fruits and a long exotic spice finish.

AUGUST 6, 2009

\*A2.7 is named in honor of Andy and Austin and their inspiring ongoing dedication to continued learning and experimentation.