

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

N<sup>o</sup>. P4.9

**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.

Our Experiment wines are a product of this process. Each vintage, we will offer small amounts of different wines that are of special interest to us, allowing you to taste and experience new aspects of our vineyard and winemaking.

$-\vec{u}' \cdot \vec{\nabla} T + \frac{Z}{PCp} (\vec{\nabla} P) \cdot \vec{u}' - \frac{Z}{PCp} \int_0^{\eta} \vec{\nabla} \cdot \left( \frac{\partial P}{\partial \eta} \vec{u}' \right)$

$HOOC-CH_2-NH-$   
 $COOH(s) = \frac{\pm Hw_0^2}{\rho^2 + (w_0/a)s} +$   
 $H-C-O-C-C-$

$3 \times (\text{CABERNET SAUVIGNON CLONE 337})$   
 $+ 1 \times (\text{CABERNET FRANC CLONE 332})$   

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 $= \text{EXPERIMENT P4.9}$

TARIC ACID  
 $(\vec{\nabla} \cdot \vec{u}) \frac{\partial B(\eta)}{\partial \eta} + \frac{1}{m} \frac{\partial T}{\partial \eta}$

In Roman numerals, the year 2009 is expressed as MMIX, which inspired us to mix our two varietals with the greatest gravitas to create the 2009 Experiment P4.9 wine. We chose a single clone each of Cabernet Sauvignon and Cabernet Franc, and blended them 3 parts to 1. The result is a seriously expressive, concentrated and layered wine that blends exuberance and elegance.

SOULTARIC ACID  
 $\int_0^{\eta} \vec{\nabla} \cdot \left( \frac{\partial P}{\partial \eta} \vec{u} \right) = s/w_0$

The clone 337 of Cabernet Sauvignon creates the rich and intense core of the Experiment P4.9, contributing mulberry, cassis, blackberry and chocolate notes. The Cabernet Franc clone 332 provides both bright red fruit flavors as well as aromatics of sage, black tea and orange blossoms. Both varietals contribute soft and polished tannins to the “MMIX.” This is a wine with plenty to offer now and which will flourish for years to come.

$HO-COOH$

AUSTIN PETERSON *Winemaker*

ANDY ERICKSON *Consulting Winemaker*

JUNE 30, 2011

*Result is same refer to freq.*