

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

N^{o.} S3.1

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.

TASTING NOTES:

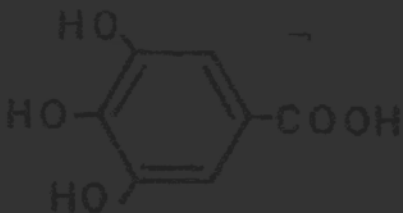
In 2006 we planted a half acre of Syrah. Partly, we liked that it is thought by some that the ancient Romans planted this grape in Vienne, now known as Cote Rotie. Partly we did so because, when Syrah is good, it is very very good, and we'd tasted some spectacular Syrahs from our Pritchard Hill neighborhood. And partly we did so to try something new.

Usually we make a small stand-alone bottling of Syrah, but in 2011 the yield was too low. Intrigued by the French and Australian traditions of Cabernet/Syrah blends, we decided to try another new thing—making our own version of a Super Rhone by blending three classic varietals into a uniquely new world wine.

The 2011 S3.1 Experiment is a blend of 47% Cabernet Sauvignon, almost 30% Syrah, and 23% Cabernet Franc. There is an intriguing interplay between the wildness of Syrah and the tamer and more refined Cabernet. Purple-black in color, the S3.1 Experiment wine is a seamless cascade of flavors, delicious & open, and rich without being overpowering.

AUSTIN PETERSON *Winemaker*

JULY 30, 2013



divided by v
Result: same
refer to freq.