{EXPERIMENT }

<u>№</u>12.2

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.

 $\vec{u}' \cdot \vec{\nabla}T + \frac{Z}{PCp} \left(\vec{\nabla}P\right) \cdot \vec{u}' - \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \left(\frac{\partial F}{\partial n}\right) \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{u}' = \frac{Z}{PCp} \int \vec{\nabla} \cdot \vec{u}' = \frac{Z}{PCp} \int \vec{u}' = \frac{Z}$ HOOC-2012 EXPERIMENT L2.2: <u>A LUSTROUS & LAYERED LEFT</u>

C-0-C-H In 2000, we worked with Vineyard Manager David Abreu to plant a veritable mosaic of Bordeaux varietals on different rootstocks in our vineyard. Since our wines are estate-produced, this combination A policiones and rootstocks allows us to create complete and balanced wines year after year, regardless of differing vintage conditions. One of the tools in our toolbox is Merlot, which ripens up early and puts flesh on the bones of the highly structured Cabernet Sauvignon. The 2012 Experiment L2.2 wine celebrates the intermingling of these iconic grapes. In this concise and polished blend, the <u>articulate Caber</u>net Sauvignon sets the stage, contributing black cherry, boysenberry, anise and ample tannins, and then the Merlot steps in, rounding out and softening the wine while adding silky texture and plush rec

divided by

refer to freq

Result: Same

Austin Peterson Winemaker

{ EXPERIMENT }

<u>№</u> V6.2

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.

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 $\vec{u}' \cdot \vec{\nabla}T + \frac{Z}{PCp} \left(\vec{\nabla}P\right) \cdot \vec{u}' - \frac{Z}{PCp} \int_{0}^{\eta} \vec{\nabla} \cdot \left(\frac{\partial P}{\partial \eta} \vec{u}'\right)$

VIS FOR VERDOT COOMS Petit Verdot, that is. Petit Verdot is a grape that is usually used in very small quantities (like 2% or 3%) in Bordeaux blends, adding deep notes, purple pigment and spiciness to the mix. Ovid's Petit Verdot comes from a tiny block and is unusually rich and balanced—especially so in 2012—which inspired us to give it a more prominent role in our latest Experiment blend. The 2012 Experiment V6.2 wine is made from the dynamic $\partial 7$ duo, Cabernet Sauvignon and Cabernet Franc, along with almost 20% Petit Verdot. Cabernet Sauvignon contributes great structure plus boysenberry and black cherry, while Cabernet Franc adds violets, sage, and lush red fruit, Complementing these is the Petit assu Verdot, with its concentrated and savory bass notes of cardamom, allspice, blackberry and bacon. Experiment V6.2 has depth, dimension, and one more v-word: Verve. m dn

divided by 2

Result: Same refer to freq

AUSTIN PETERSON Winemaker AUGUST 29, 2014

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