

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

N^o. **R8.3**

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:

At Ovid, one of our original forms of experimentation was the way that we planted our vineyards in 2000. We used four different rootstocks and several grape varietals on each in order to explore how they perform on our little piece of Pritchard Hill in different growing and harvest conditions.

The 2013 Experiment R8.3 wine is made from grapes grown predominantly on 3309 rootstock. 3309 is an established rootstock well regarded for its low to moderate vigor and production of smaller berries with more intense fruit flavors. Our 3309 blocks of Cabernet Sauvignon and Cabernet Franc are always the first to ripen—an attribute we appreciate here in Napa Valley where grapes are harvested right up to the first big rains.

The 2013 Experiment R8.3 wine is a blend of roughly two-thirds Cabernet Sauvignon and one-third Cabernet Franc, with a splash of Petit Verdot to provide color and bass notes. It is fresh, intense and focused, with notes of red cherries, boysenberry, cocoa, and sandalwood—a wine that speaks with true gusto.

[If you choose to enjoy Experiment R8.3 young, please decant.]

AUSTIN PETERSON *Winemaker*

JULY 24, 2015