

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

N<sup>o</sup>. **H3.4**

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**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.

## 2014 EXPERIMENT H3.4

Many aspects of winemaking are bound by tradition, and the standard and familiar-sized 225-liter barrel used in Bordeaux and Napa is one such example. For this Experiment wine, we were curious to try aging the wine in slightly larger-sized barrels to see how vessel size affects the wine's evolution. Generally, wine in a large vessel progresses more slowly than wine in a small vessel; what difference will 25% more barrel volume make? What we are learning from this experiment will inform our future explorations, perhaps using a combination of cooperage sizes to balance freshness and development.

The 2014 Experiment H3.4 wine was aged entirely in 300L barrels, known as “hogsheads,” and the resulting wine has great fruit character and vibrancy. It is a wine with both power and focus, exhibiting lively notes of cherry, plum, sage, violets, boysenberry, and black tea. It will continue its evolution with time in the glass, and when young, by decanting before serving.

AUSTIN PETERSON *Winemaker*

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