

2014

TASTING NOTES

HEXAMETER



When I smell and taste Hexameter, I am immediately brought back to the peak of the growing season. The smell of the red dust rising as we pull out yet another rock. The sweetness & depth of the fruit as we approach harvest and the savory aromatics of all that surrounds the vineyard—wild sage, dry grasses, molasses & licorice root from the brush.

There is a generosity of texture in our Hexameter wines that I feel reflects the thought, energy, and effort put into growing & making them.

AUSTIN PETERSON, WINEMAKER

The 2014 *HEXAMETER* wine is *OPULENT & ROBUST* with *vibrant fruit*, reflecting its early and *GENEROUS* growing season. It features *51% of the compelling Cabernet Franc* of this vintage, *INTERWOVEN* with *37% LUSH CABERNET SAUVIGNON* and *12% elegant Merlot*. Notes of *FRESH BOYSENBERRY, BLACK RASPBERRY, & rhubarb pie* combine with *VIOLET CANDY, sage and cardamom* to create a *BOLD WINE* with a *great sense of balance*.

The meter that *OVID* used in his *GREATEST POEM: Metamorphoses* is called “*HEXAMETER*.” This form of verse is *uniquely* *SUITED* to the telling of long & *INSPIRING* tales that stand the *test of time*. We aim to *recreate* these *QUALITIES IN THE HEXAMETER WINE*, featuring our Pritchard Hill estate’s *MOST PROFOUND & COMPELLING Cabernet Franc* as its core. We only make *HEXAMETER* in *some years*—when the vines *and STARS ALIGN*.

Cellar for *at least ONE YEAR* after receipt, and *DECANT* for *at least three hours* when young. This wine will *age beautifully* for at least *25 years*.

AUGUST 31, 2016