

2014

TASTING NOTES

*RIPENED, let them come forth FREELY; begotten, let them GROW
Sponte fluant matura sua- sine crescere nata;*

Est pretium parvae non leve vita more

--OVID, AMORES II. XIV. - LINE 25.

2014 was the *third* consecutive year of DROUGHT in Napa Valley. We received *almost no rain* in all of 2013 and *LITTLE RAIN* in 2014 until the STORMS in February. They provided a bit of *respite and relief* but were immediately followed by unusually *WARM* temperatures that ushered in an EARLY BUD BREAK. A *warm, dry growing season* followed until AUGUST, when temperatures rose just a bit — a *HARBINGER* of good things to come. Harvest *began early* and WENT QUICKLY. Ours started on September 4th and ended in an *exuberant flurry* on the 24th, just a day before a locally heavy RAIN and hailstorm.

The resulting 2014 OVID NAPA VALLEY wine *shares many characteristics* with *OVID* wines from the previous two DROUGHT VINTAGES. It is a wine possessing both the *PROFOUND HEFT* and tremendous FOCUS of the 2013 vintage. And it offers *dense aromatics* of MULBERRY, dark chocolate, BLACKBERRY and tobacco that literally *SPRING* from the glass — REMINISCENT OF THE VINTAGE two years prior. SUNSHINE defined all three of these vintages and we hope you can taste that *radiant joy* in this *RICH* and *RESONANT* wine.

Cellar for at least one year after receipt and decant for at least 3 hours when young. This wine will age beautifully for at least 25 years.



AUSTIN PETERSON, *Winemaker*

AUGUST 31, 2016