

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

N^o. W5.8

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. Sometimes we simply follow our curiosity, trying things several different ways, in order to reach for what we hope will be possible in both the vineyard and the winery.

Our Experiment wines are a product of this process. Each vintage, we offer small amounts of different wines that we believe will be of special interest to you, allowing you to taste and experience new aspects of our vineyard and winemaking.

2018 WHITE EXPERIMENT W5.8

For this unique Experiment blend, we decided to throw out the rule book and re-imagine how white wine in California can be fully realized. The result is an unconventional integration of varieties that we culled from around the state. Deliberately not focused on a single site, varietal or style, the W series is imagination set free, ingenuity unbound.

W5.8 is an unconventional integration of eight grape varieties from 5 appellations, ranging from coastal mountain tops to rocky valley floors. Working with growers and vineyards from around California gave us the ultimate off-the-beaten-track perspective, while farming conversations among the vines, long commutes to far-flung sites and in-between moments of quiet reflection provided fresh inspiration that elevated our effort. The result, we believe, is a complete and compelling expression of a new point-of-view on white wine.

With notes of fresh white peach, honeysuckle, fresh apricot, jasmine and Jordan almond, the 2018 Experiment W5.8 is lively and focused and rich, just like the adventurous process of its creation. We hope you enjoy this experiment in white as much as we do.

AUSTIN PETERSON *Winemaker*