

ACUMEN
Napa Valley

2014

PEAK

ATTELAS VINEYARD

ATLAS PEAK, NAPA VALLEY

ESTATE GROWN

96% Cabernet Sauvignon, 4% Malbec

14% ABV

95 9L cases produced



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With a mild northwest exposure and rock-filled, loamy soils, our 32 acre Attelas Vineyard portrays a more delicate side of our Estate. This sheltered vineyard allows for gentle, even ripening with fine, mature tannins and lower alcohol levels creating a wine of grace and balance.

The 2014 vintage opens with a bouquet of Chambord, dried roses, and the wet rocks and bay trees that dot the hillsides around the Estate. On the palate we find aromas and flavors of Kirsch, French roast coffee, and mountain fruits like black plums, red cherries, and oranges. The elegant structure and ripe tannins display the dusty, slightly cooler nature of the vineyard and combine with a lively freshness and aromas of cocoa powder, cherry-stones, baking chocolate, and roasted beets that continue to evolve through the long, elegant finish.

With all the aromatic complexity and fine texture found in the 2014 PEAK Attelas Vineyard, we feel this vintage will continue to develop and add an elegant bottle bouquet over the next 15 to 20+ years in your cellar.

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PRODUCTION

Cold soak 7-8 days at 40 °F

Fermented with F15 yeast

Fermentation Temperature 88-90 °F

Twice daily pump overs

Transfers/Delestages up to 8 per tank

BARREL REGIME

22 months in 100% French Oak, 85% new, Medium/Medium+ toast
COOPERS: Atelier Centre France, Boutes, Ermitage, Alain Fouquet, Jarnac, Radoux, Saury, Vicard, Sylvain