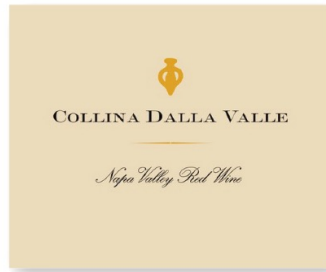


DALLA VALLE

Vineyards



2014 COLLINA DALLA VALLE NAPA VALLEY RED WINE

33% CABERNET SAUVIGNON, 67% CABERNET FRANC,

HARVEST DATE: 19TH SEPTEMBER

OAK AGING: 22 MONTHS, 60% NEW OAK, 100% FRENCH

2014 was a generous vintage in several respects. The season was mild and sunny, resulting in fruit with ample concentration, juicy flavors and supple, velvet- smooth tannins across varieties. Each and every block of our estate vineyard yielded distinctive components, allowing us great flexibility and creativity in our blending. As always, the fruit was meticulously handled at harvest time and our careful handling of the fermentations, pressings and *elevage* ensured that each bottling captured the essence of the Dalla Valle *terroir*.

After a carefully managed, lengthy maceration on the skins, the wine was pressed and aged for twenty months in French oak barrels. Minimal racking of the wine during aging helped to preserve its fresh and expressive fruit character. Bottling the wine without filtration also ensured that the richness and complexity of the vineyard carries through to the glass. Even at this early stage, this wine is long on flavor and texture, showing all the red raspberry and blackberry fruit that were apparent at harvest. Also coming forward are layers of dark chocolate, graphite, incense, and a wide array of baking spices. The tannins are already polished, and while the wine is pure pleasure on the first pour, there is plenty of structure to allow aging for at least 12-15 years.