



2014 VINTAGE NOTES

2014 WAS A COMPELLING SEASON, WITH DROUGHT CONDITIONS BUT FAIRLY MILD TEMPERATURES, LEADING TO WINES WITH GREAT INTENSITY, VIBRANCY, AND PERSISTENCE. WHILE TOTAL RAINFALL FOR THE SEASON WAS NEAR NORMAL, THE BULK OF THIS PRECIPITATION CAME IN THE WINTER MONTHS OF DECEMBER THROUGH FEBRUARY, WITH ALMOST NO RAIN IN THE SPRING. THIS MEANT THE SOILS WERE NOT FULLY CHARGED WHEN THE SEASON BEGAN, WHICH LED TO LOW TO MEDIUM VIGOR IN THE VINES. FAVORABLE CONDITIONS DURING BLOOM AND BERRY DEVELOPMENT LED TO NEAR NORMAL CROP LOADS.

A DRY, MILD SUMMER MEANT THAT STRESS LEVELS IN THE VINEYARD REMAINED MODERATE, WHICH IS EXCELLENT FOR COLOR AND TANNIN DEVELOPMENT. THE COOL TEMPERATURES PERSISTED INTO THE FALL, WHICH GAVE US AN EXTENDED SEASON—WE WERE HARVESTING INTO OCTOBER. FRUIT ARRIVING ON THE CRUSH PAD WAS BALANCED AND AROMATIC, AND IN EXCELLENT CONDITION. THE YOUNG WINES GOING TO BARREL WERE MARKED BY ABUNDANT NATURAL ACIDITY, BRIGHT AROMATICS, AND AMPLE STRUCTURE.

WINES FROM 2014 WERE RESTRAINED, AND CERTAINLY NOT SHOWY, IN THEIR YOUTH. THEY HAVE AGED VERY WELL, AND NEARLY A DECADE IN ARE OPEN AND EXPRESSIVE, AND STILL WITH THE BALANCE AND GRACE OF THE VINTAGE.

2014 FAVIA CERRO SUR Red Wine NAPA VALLEY

ONE OF OUR FAVORITE AREAS IN THE NAPA VALLEY IS IN THE HILLS EAST OF THE TOWN OF NAPA. THE ROLLING HILLS RUN THROUGH THE COOMBSVILLE AREA AND RISE UP TO WOODEN VALLEY, THEN CONTINUE EAST TO THE SACRAMENTO VALLEY. THIS AREA IS UNIQUE IN NAPA VALLEY, WITH PERFECTLY DRAINED, MINERAL RICH VOLCANIC SOILS.

THE FRUIT FOR OUR *CERRO SUR* (“South Hill”) BOTTLING COMES FROM A BREATHTAKING MOUNTAINTOP BLOCK OF CABERNET FRANC PLANTED NEARLY 40 YEARS AGO ON THE FAMED RANCHO CHIMILES, HIGH IN THE VACA MOUNTAINS. HAVING PRODUCED THIS WINE FOR MORE THAN A DECADE, WE CAN CONFIDENTLY SAY THAT THIS IS TRULY A WINE FROM A VERY SPECIAL *TERROIR*. THE VINES CONSISTENTLY PRODUCE WINES OF POWER, ENERGY, BALANCE AND COMPLEXITY. FOR THE SECOND VINTAGE IN A ROW, THE CABERNET FRANC CHARACTER IN THE 2014 VINTAGE IS SO STRONG, ONLY A SMALL PERCENTAGE OF CABERNET SAUVIGNON WAS NEEDED TO ROUND OUT THE WINE AND PROVIDE A CORE OF BLACK FRUIT. A LONG MACERATION ON THE SKINS, MINIMAL RACKING, BARREL AGING FOR 22 MONTHS IN FRENCH OAK, AND BOTTLING WITHOUT FILTRATION OR FINING, HELP TO CAPTURE THE MANY NUANCES OF THIS SPECIAL WINE.

THE DRIVING FORCE OF THE 2014 VINTAGE IS THE COMBINATION OF DENSITY, FRESHNESS, AND BALANCE. THE MOST RECENT OFFERING OF CERRO SUR SHOWS LIVELY ENERGY AND NOTES OF BING CHERRY, PLUM CLAFOUTIS, BLACK TEA AND ORANGE OIL. THE GENEROSITY OF THE WINE IS PERSISTENT; DEEPLY LAYERED, IT OPENS TO FLAVORS OF CINNAMON, LAVENDER, COCOA, CARDAMOM, AND CANDIED GINGER. THIS FLAVOR INTENSITY CARRIES THROUGH ON THE FINISH. A COMPLEX WINE WITH A LONG LIFE AHEAD OF IT.

85% CABERNET FRANC, 15% CABERNET SAUVIGNON