

Elementary Cellars LLC presents The Library Collection

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2014 Volume III Cabernet Sauvignon

Oakville, Napa Valley

Growing Season

2014 was another great year for Napa. Compared to 2013 the slightly higher rainfall in spring allowed the vines to access much needed soil water at bud break. Successful flowering set a good crop which allowed us to selectively thin throughout the year. The drought conditions towards the maturation phase of berry development gave us small concentrated clusters of grapes; perfect for making intense and concentrated aromatic wines albeit in limited quantities.



Artist

We feel every vintage is a different wine entirely, thus we decided that the label artwork to be representative of that and unique for every vintage. We call on artists whose work we admire to contribute as our label, changing year to year featured on our limited hand numbered production. Once they are gone, they are gone, certain never to be repeated. **For 2014**

Volume III we selected Mac Hillenbrand. Mac had recently been named one of the top 2016 '50 to Watch' San Diego artist's by the directors of the Mingei and Museum of Contemporary Art San Diego for his innovative and visually stunning paintings out of wood inlay and resin. Through his successful efforts to combine the renaissance era art form of marquetry wood inlay with his native California surf art culture he offers the world new and breathtaking original works of art orchestrating light reflected by the brilliant 3-dimensional grain characteristics of different wood types through his own surfboard glass-work inspired innovative and prismatic 'resin-painting.' (Shown "From 9th St Del Mar, CA")

Winemaking Facts

Composition: 100% Cabernet Sauvignon

Appellation: Oakville, Napa Valley.

Bottling Date: July 30th 2016

Case Production: 50 cases (12x750ml)

Barrel Regime: 18 months in 50% new French oak. Natural malolactic fermentation. Bottled unfiltered and unfiltered.

RRP: \$70 per 750ml bottle

Tasting Notes

Color; Dark purple ink / Black. Minor distinction between edge and core. A bit less viscous than the 2013, and more approachable. Nose; Heavy fruit forward with bright notes of dark cherry and currant followed by a more subtle dark chocolate. Palette; Excellent velvety tannins, bright fruits and currant. Licorice along with the earthiness rounds out the palate. Even after 24hrs this wine is sublime and just beginning to open up. Drink 2017-2025." *Decanted for 2hrs, examined again after 24hrs open time.

-Robin Akhurst & Brian Schmaltz (December 23rd, 2016)