

Benessere

VINEYARDS

BLEND COMPOSITION | 37% Merlot, 28% Syrah,
25% Cabernet Sauvignon, 10% Sangiovese
HARVEST DATE | Sept. 26, 29 & Oct. 2, 2014
FINISHED pH | 3.67
FINISHED TA | 6.2 g/L
ALCOHOL BY VOLUME | 14.9%
PRODUCTION | 323 cases
SUGGESTED RETAIL | \$60 per bottle

PHENOMENON

2014

NAPA VALLEY

ESTATE ST. HELENA VINEYARD



VINTAGE

The 2014 harvest got an early start due to warm and wet weather in February and March. The wetness was a relief as we entered our third year of drought. The precipitation did not ease our long-term fears regarding the water supply, but it did fill the soil profile, allowing the vines to get a healthy start to the season.

The rest of the season progressed dreamily, with few extremes of temperature. Harvest was on track to get an early start — and it did — but cool mornings in August slowed down ripening, giving the grapes more time to develop flavors.

WINEMAKING

Our Cabernet Sauvignon is a blend of clones 6, 30 and 337, which enhance the complexity of the finished wine. In the winery we handle the fruit gently, destemming without crushing the berries. We adjust our cap management techniques — punchdowns and pumpovers — to get the desired structure and color without overextraction.

TASTING NOTES

Our 2014 Phenomenon is deeply colored with enticing aromas of raspberry, black cherry, blackberry and dark chocolate. These flavors are carried onto the palate with soft but vibrant tannins and a silky texture. Subtle oak characters of cedar and sandalwood lead to a hint of spice on the finish.

This wonderfully complex wine will continue to develop and evolve in your cellar for a decade or more.

PAIRINGS

This versatile wine would be wonderful alongside a Florentine steak, rib roast, leg of lamb, grilled lamb chops, or a wild mushroom risotto.

- Matt Reid, Winemaker



ITALIAN INSPIRED WINES | *Rooted in Napa Valley*