



CONN CREEK

N A P A V A L L E Y

2014 Anthology Cabernet Sauvignon

NAPA VALLEY

CONN CREEK IS A BOUTIQUE WINERY ON THE SILVERADO TRAIL IN THE RUTHERFORD DISTRICT. FOR NEARLY 40 YEARS, THE WINERY HAS FOCUSED ON CABERNET SAUVIGNON. OUR FLAGSHIP WINE – ANTHOLOGY – IS NAMED FOR A GREEK WORD THAT REFERS TO A COLLECTION OF LITERARY OR ARTISTIC WORKS AND IT APTLY DESCRIBES OUR APPROACH TO CRAFTING THIS WINE. WE SOURCE FRUIT FROM A COLLECTION OF NAPA VALLEY'S FINEST VINEYARDS AND DIVERSE AVAS FOR GROWING CABERNET SAUVIGNON. THE AVAS ARE LIKE A GOURMET PANTRY OF SPICES: EACH ONE CONTRIBUTES DISTINCT CHARACTERISTICS TO THE BLEND, RESULTING IN A WINE OF GENEROUS FLAVORS WITH LAYERS OF DEPTH AND COMPLEXITY.

[TASTING NOTES]

“Mixed red and black fruits with toasted baking spices and light floral accents. The blend of fruits carry into the palate and add notes of anise and cardamom.” — Mike McGrath, Winemaker

[VINEYARDS & VINTAGE]

- 2014 was the earliest vintage in many years. Spring arrived early and kick-started vine growth resulting in an advanced harvest timetable. Moderate to warm temperatures throughout the growing season encouraged steady, even ripening and permitted picking at the peak of flavor development.

- Sourcing grapes from nearly all of Napa Valley's appellations provides us with many alternatives when it comes to crafting our flagship wine. The 2014 Anthology includes vineyard lots selected from the following appellations:

–Atlas Peak	–Diamond Mountain	–Oak Knoll	–St. Helena
–Calistoga	–Mt. Veeder	–Oakville	–Stags Leap District
–Chiles Valley	–Napa Valley	–Rutherford	

- Cabernet Sauvignon forms the backbone of the blend in 2014 and shows its typical structure and length. Cabernet Franc is the next largest component and adds aromatic grace and floral notes. Malbec contributes a sense of juiciness with extra depth of color from Petit Verdot.

[WINEMAKING]

- Gently destemmed to retain whole berries. Cap management used a combination of pump overs and delestage for gentle tannin extraction.
- Press cuts made to minimize harsh tannin with malolactic fermentation in barrel to enhance oak integration.
- A blend of 18 separate fermentation lots from 14 vineyards. Only the best barrels from each lot were selected for the final blend. Aged as a blend for the final 10 months for better integration.

[FOOD PAIRING]

- Rack of lamb with spring potatoes
- Braised shortribs and herb spaetzle
- Mushroom and wild rice pilaf



BLEND:

Cabernet Sauvignon 88%,
Cabernet Franc 9%, Malbec 2.5%,
Petit Verdot .05%

BARREL AGING:

18 Months in Oak (50% New French,
5% New American, 45% Second Fill)

ALCOHOL:

14.5%

TOTAL ACIDITY:

0.58 g/100mL

PH:

3.74

CASE PRODUCTION:

5,850

SUGGESTED RETAIL PRICE:

\$75

Michael McGrath

MIKE MCGRATH, WINEMAKER