



BY MICHAEL MONDAVI

## 2014 CABERNET SAUVIGNON | NAPA VALLEY

### Grape Varieties

94% Cabernet Sauvignon, 2% Cabernet Franc, 2% Merlot, and 2% Malbec

### Vineyards

The warm and dry winter awakened the vines early, and spring began with a fast and determined start. 2014 was the third vintage of little rainfall, marking the confirmed trend of a drought cycle. Rain fell during crucial moments of the plant's growth cycle, offering an appropriate soil moisture content for the vines to provide a plentiful harvest. The growing season was warm and dry, and it provided balanced ripening and retained fresh acidity in the berries.

### Vintage Notes

The winter of 2014 was one of the driest on record in California and total rainfall in the Napa Valley was half of the average amount. However, heavy rains in late February and early March gave a much-needed drink of water to the vines as they were emerging from dormancy and about to begin bud break. The spring was warm and heat spikes were nearly non-existent during the growing cycle, which contributed to the overall quality of the 2014 vintage.

### Winemaking

Working diligently in the vines to maximize phenolic maturity, the winemaking and vineyard teams met each critical timing requirement with precision. The vineyard responded and yielded opulent fruit with acidity, tannins, and complex aromatics that demonstrate a wine with strength and finesse. The 2014 is the hallmark of unlocking vineyards secrets and unleashing the wine's potential in the fermentations and cellar. The wine was aged in 85% new French oak barrels for 18 months and 15% in neutral French oak barrels prior to blending.

### Tasting Notes

Bold, rich dark cherry and loganberry with dark chocolate mocha play center stage for the aromatics. As the wine washes across the palate, the flavors compliment the aromatics, and the acidity balances the wine. The tannin profile is akin to a dark chocolate truffle, fully coating the palate and providing graceful form and structure. This is a wine that shows harmony between power and softness, with accenting notes of blackcurrant, boysenberries and subtle licorice. The dark fruit and balanced body suggest that this wine is the finest M by Michael Mondavi to date.

6.0 g/l total acidity; 3.81 pH

14.9% alc. by vol.

SRP: \$200.00

Production: 332 Cases



MICHAEL  
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F A M I L Y

*Estate*