

Pellet Estate®



2014 CABROSE

HARVESTED	October 1 st , 2014	WINEMAKER	Robin Akhurst
AGING	8 months, Stainless Steel	VINEYARD	Pellet Vineyard®
BOTTLED	May 27 th , 2015	APPELLATION	St. Helena
ALCOHOL	14.5%	RELEASE PRICE	\$30 (750 ml)
COMPOSITION	100% Cabernet Sauvignon	PRODUCTION	30 cases 750 ml

ESTATE NOTES

Established in 2010, Pellet Estate produces Chardonnay from the Sunchase Vineyard, and Cabernet Sauvignon from grapes grown exclusively in our historic Pellet Vineyard®, a site that has been producing grapes for over 150 years. The Pellet Vineyard's origin begins in 1859, when pioneer winemaker Henry Alphonse Pellet was hired by John Patchett to make wine from his grapes near the city of Napa. Charles Krug had also begun to make wine in 1858, and Henry Pellet became the second commercial wine maker in Napa County. Formally established in 1863, the Pellet Vineyard was among the first vineyards in Napa Valley intended for producing grapes for wine for consumers at large, rather than family & friends. In 1863, Pellet purchased 45 acres of land south of the town of St. Helena next to his neighbor, Dr. G.B. Crane, and planted 38 acres in vineyards. Our label depicts the dawn of the age of electrification, the era when Pellet illuminated the path towards modern viticultural and winemaking methodology, and with it, the high quality and age-worthy wines that define Napa Valley.

TASTING NOTES

Ruby red clear with deep hues. Expressive aromas overflow the glass with strawberry, rhubarb and light raspberry. On the palate this wine displays a silky texture that glides across the mouth seamlessly intertwining flavors of berries and dark cherry blossom. This is a crisp and dry rose with a medium body and high fruit flavors, providing depth and complexity on the finish.

WINEMAKING NOTES

2014 was another near-perfect vintage, perhaps surpassing 2013, yielding a crop of smaller-berried fruit that produced an intense wine, and as a vintage should really stand out. Compared to last year, 2014 produced similar small berries, which means a higher ratio of skins to juice, leading to higher levels of color and tannin. We had one heat spike in late June/early July, and the weather was generally dry, warm even and consistent throughout the season. We picked the Cabernet over three days under truly the most ideal conditions in late September, and expect 2013 will turn out to be yet another new pinnacle for our Estate - back to back stellar vintages for 2013 and 2014 in our opinion, with 2014 having a bit of an edge at the moment.

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