



VENGE 2014 SILENCIEUX CABERNET SAUVIGNON, NAPA VALLEY

6 DISTINCT NAPA VALLEY VINEYARDS

VENGE'S CALISTOGA ESTATE "BONE ASH VINEYARD", CALISTOGA

VENGE'S OAKVILLE ESTATE VINEYARD, OAKVILLE

KELLEHER ESTATE "BRIX" VINEYARD, OAKVILLE

KENEFICK RANCH VINEYARD, CALISTOGA

OSO VINEYARD, NAPA VALLEY

MOUNTAIN PEAK VINEYARD, SODA CANYON
(Formerly Krupp Brothers Vineyard)



95% Cabernet Sauvignon
3% Petit Verdot
2% Merlot

2014 was another blockbuster vintage for Cabernet Sauvignon, on par with that of both the 2012 and 2013 vintages. There are many similarities between these vintages, yet each has its own personality. The overall takeaway is that quality remained superior throughout the three vintage run.

Powerful and full bodied, opening with scents of sweet cassis, anise, blackberries, roasted coffee, and vanilla. The tannins are firmer upfront than the 2012 and 2013 with a full mouth-coating lead into a concentrated and lengthy finish. This wine is approachable upon release and cellar worthy in proper aging conditions. Best now through 2027.

IN THE VINEYARD

The heart and soul of this wine is its vineyard sourcing and we have stellar new locations going into this gem. The diversity of fruit sourcing that created this wine is a testament to our efforts to increase quality across the board with the production of Silencieux Cabernet Sauvignon. Much like the 2012 and 2013 vintages, we witnessed a near perfect growing season in 2014. Conditions were beautifully balanced throughout the growing season, with yields slightly below 2012 and 2013 due to the extended drought, leading to a natural culling and concentration of fruit material. Anticipating this would be the case, we scouted many new opportunities in both 2012 and 2013 to assure that overall tonnage grew slightly over previous vintages. Harvest began the first day of October and wrapped up October 31, 2014.

IN THE CELLAR

100% gravity flow was deployed in the production of this wine. The fruit was hand picked and gently processed using our state-of-the-art Pellenc sorting and destemming system, producing what we describe as "fruit caviar." The pristine, whole berries were moved via elevator belt into a combination of small stainless steel, concrete tank fermenters, and open-top *barriques*. Time on skins lasted 15 to 30 days. The fruit was then separated to "free run" and "light press" fractions. The finished wine was aged in 65% new, tight grained, French Oak barrels for 18 months. We employ a variety of cooperages for Bordeaux varieties including Boutes, Sylvain, Taransaud, Gamba and Alain Foquet. 100% native, spontaneous yeast and malolactic fermentations were also key ingredients in the making of this wine. The gentle use of gravity flow wine-making, whenever possible, is carefully exercised throughout the making of this and every Venge wine. Bottled unfiltered.

1,790 Cases Produced