



Napa Valley Joie de Vivre

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This Napa Valley Blend is made up of Mountain Grown Cabernet Sauvignon from the Spring Mountain and Mayacama Areas, as well as, Dry Farmed Merlot from the northern part of the Napa Valley around Calistoga, and Clonally Selected Syrah from Yountville. The mountain grown cabernet provides the structure for the blend being farmed on very shallow soils, producing low cluster counts and small berries. The dry farmed merlot adds a balanced softness to the finish, as well as, a nice fruit core. Besides adding a nice bit of color, the syrah contributes a unique spiciness to the overall blend.

This full bodied wine is big in style with a smooth, pleasing structure. With a dark ruby color and aromas of blackberry, plum, all spice, and smoky oak associated with flavors of black cherry, chocolate, and cassis this wine will please any palate on its' own or pair well with a variety of food dishes (roasted lamb, braised short ribs, any savory cheese). This blend can be consumed presently, but will continue to improve over the next five to eight years.

The grapes for this blend were picked between 25.0 and 25.8° brix, destemmed and crushed into small open-top fermenters, and pumped over twice daily. Following fermentation, pressing, and settling the wine was inoculated for malo-lactic fermentation and racked to barrels. The barrels used were 30% new oak from France and the U.S., and 70% two and three year old French barrels. The wine was aged in barrel for 18 months prior to bottling. It was bottled without fining or filtration. Only 250 cases were produced.



JEFF GORDON
C O L L E C T I O N

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