

# DARMS LANE

*Napa Valley*



## 2014 CABERNET SAUVIGNON, BON PASSE VINEYARD, NAPA VALLEY

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**VINEYARD:** The Estate Bon Passe Vineyard is located in the southwestern bench lands of Napa Valley, in the Oak Knoll District appellation. The vineyard is comprised of both hillsides and valley floor, with varying soil types. As a result, we harvest our six blocks separately to take advantage of the different lots and add complexity to our wines.

**APPELLATION:** Oak Knoll District, Napa Valley

**GROWING SEASON NOTES:** The 2014 vintage started out slightly earlier than normal with bud break in late March for the Cabernet Sauvignon. Temperatures were unusually even and a bit warmer for the first half of the growing season leading to expectations of a very early harvest. Things cooled down to near or just below normal for August and into early September allowing the grapes to slowly approach their peak. The lack of heat spells or threats of major rain enabled us to pick at optimal ripeness. A nice warming trend in early September slowly pushed the grapes toward ripeness allowing us to pick our first Cabernet on September 24<sup>th</sup>. Cooler temperatures and some insignificant brief showers extended the season into October. The first week of October was ideal with plenty of sunshine and temperatures into the low 90's bringing harvest to a brilliant conclusion on October 9<sup>th</sup> after three consecutive days of picking.

**VARIETAL:** 95% Cabernet Sauvignon, 5% Petit Verdot

**WINEMAKER:** Brian Mox

**BARREL AGING:** 21 months in Oak – 45% new: 90% French, 10% American

**WINEMAKER TASTING NOTES:** Our 2014 Cabernet Sauvignon reveals notes of cassis, cherry, blackberry pie and vanilla with hints of cocoa. Entry is plush and densely rich with fine-grained tannin leading to a full mid-palate. It finishes long and lush with a lingering touch of fruit and chewy tannins with flavors of cassis, boysenberry, black cherry and slight minerality. Our 2014 shows the typical concentrated palate of the Bon Passe thus we recommend some aerative decanting. The rich fruit and savory flavor profile make it an ideal pairing for grilled meats and hearty dishes.

**PRODUCTION:** 600 cases

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