

THE LOST CHAPTERS



2014 CABERNET FRANC

WINEMAKER COMMENTS: The intriguing color is a bright shade of translucent ruby and the nose is accented by the varietal's classic characteristics of clove with floral notes, pencil shavings and red currant accompanied by hints of rhubarb and juniper. On the elegant mid-weight palate you'll discover impressions of red cherry, black plums, and spice supported by fine grained tannin and a luscious mouthfeel reflecting Cabernet Franc's long Bordeaux tradition of balance, structure and charm. The finish encompasses all the elements of the nose and palate in a long layered fashion.

APPELLATION: Napa Valley

VARIETAL COMPOSITION: 86% Cabernet Franc, 7% Merlot, 7% Sangiovese

ALC 14.5%

RS 0.05%

pH 3.36

TA 6.7

UPC 6 84586 99014 8

SCC 1 684586990148 5

2014 CABERNET SAUVIGNON

WINEMAKER COMMENTS: This robust Cabernet Sauvignon reflects the precision and balance of Napa Valley. A panoply of blue and red fruit on the nose and palate frame a deep sense of elegance and richness carrying through the multi-layered finish. 30 months in 33% new French oak.

APPELLATION: Oak Knoll District, Napa Valley

VARIETAL COMPOSITION: 86% Cabernet Sauvignon, 10% Malbec, 4% Merlot

ALC 14.5%

RS 0.03%

pH 3.64

TA 6.4

UPC 6 84586 99013 1

SCC 1 684586990131 7

LOST FROM RECORD NOT FROM LEGEND

A Collection by Mitch Cosentino & Paul Scotto

2017 CHARDONNAY

WINEMAKER COMMENTS: Citrus, clove and floral aromatics with subtle vanilla notes. Pineapple up front followed by a touch of quince with lemon essence. Crisply balanced and polished in the center. Medium-full bodied with bright acidity and a pleasant richness that is not fat, but add complexity. The grapes from both vineyards were directly pressed into tank where they were cold settled and racked clean. Fermentation was started in stainless, and then racked into French oak to complete the barrel fermentation. From that point the lees were stirred weekly for 14 months and then the lots were blended prior to bottling.

APPELLATION: Napa County

VARIETAL COMPOSITION: 100% Chardonnay

ALC 14.2%	RS 0.10%	pH 3.36	TA 6.4	UPC 6 84586 99012 4	SCC 1 684586990124 9
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2014 PETIT VERDOT

WINEMAKER COMMENTS: A deep ruby hue is accompanied by a touch of garnet typical of the varietal when handled perfectly from the vineyard to winery. The engaging nose is a panoply of red fruits, black berries and spice with a touch of stony minerality reflecting the cooler climate growing conditions. Black fruits on the nose carry forward to the powerful, yet plush palate displaying elegance and balance with a touch of sage while the brightness of red berries add a complementary note of freshness. A long and complex finish is accented by bold tannins and deep structural elements to capture the nature of both elegance and power.

APPELLATION: Napa Valley

VARIETAL COMPOSITION: 83% Petit Verdot, 17% Cabernet Sauvignon

ALC 14.5%	RS 0.03%	pH 3.61	TA 6.1	UPC 6 84586 99015 5	SCC 1 684586990155 3
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2017 PINOT NOIR

WINEMAKER COMMENTS: Punched cap fermented by hand in one ton lots to finish and then racked into French oak barrels where it was aged for 16 months. Cola berries and black cherry with a red rose floral note and river stones aromatics. Spicy with expansive red fruits on entry that reveals pomegranate and cherries. It is followed by a muscular structure through to the finish. It is well centered and powerful, bright and balanced.

APPELLATION: Carneros, Sonoma

VARIETAL COMPOSITION: 100% Pinot Noir

ALC 14.5%	RS 0.11%	pH 3.66	TA 6.4	UPC 6 84586 99009 4	SCC 1 684586990094 5
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2017 SAUVIGNON BLANC

WINEMAKER COMMENTS: A pale straw color in the glass sets a stage for the elegance and varietal character to come. The nose is redolent with scents of fresh citrus that are supported by fragrant floral and tropical notes with a subtle herbal accent. This leads to a citrus driven mouth-filling palate complemented by notes of grapefruit framed with a sense of flinty minerality and enticing acidity. The interwoven finish carries forth the delightful fruit and fresh acidity of the palate to complete the classic presentation of this varietally based traditional blend. Sauvignon Blanc enhances the wine's bright acidity and freshness as the ideal complement to the rich, supple texture of Semillon.

APPELLATION: Napa Valley

VARIETAL COMPOSITION: 79% Sauvignon Blanc, 21% Semillon

ALC 14.4%	RS 0.07%	pH 3.12	TA 6.7	UPC 6 84586 99016 2	SCC 1 684586990162 1
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2014 ZINFANDEL

WINEMAKER COMMENTS: The color is a beautiful shade of crimson that leads to a nose of bright red berries and cranberry. The palate exhibits a supple mouthfeel supported by sweet tannins and a backbone of complementary acidity with flavors of red and blue berries accented by notes of minerality and spice. A lingering finish is framed by integrated tannins and fruit with underlying acidity serving to create length, subtle power and complexity.

APPELLATION: Napa Valley

VARIETAL COMPOSITION: 100% Zinfandel

ALC 14.5%	RS 0.5%	pH 3.17	TA 7.4	UPC 6 84586 99010 0	SCC 1 684586990100 3
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COMING SOON - 2014 SANGIOVESE

WINEMAKER COMMENTS: Rustic spice and briary fruit aromatics. Brawny with red and black fruits of pomegranate and currants accented with an earthy mineral note and subtle herb spiciness that reveals a wine with layers of complexity. It has brightness, depth and richness with a long finish. The fruit was punched cap fermented by hand for almost two weeks. It was then aged in oak barrels from France, Hungary and the U.S. for over 40 months. Fun with pizza, pasta or burgers.

APPELLATION: Napa County

VARIETAL COMPOSITION: Sangiovese 87%, Cabernet Franc 13%

ALC 14.9%	RS 0.24%	pH 3.46	TA 6.5	UPC 6 84586 21024 6	SCC 1 684586210246 9
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