



# ONE ACRE®

ONE ACRE ONE GUY ONE WINE

## ONE ACRE CABERNET SAUVIGNON *Oak Knoll 2014*

### VINTAGE 2014 - EARTHQUAKE WEATHER

In popular lore earthquakes are preceded by unusually calm weather, a fitting description for the 2014 season. Despite a third year of drought there was enough rain to nourish the vines. With an unusually warm spring, the growing season began early and progressed steadily without the typical summer heat spikes. But as harvest approached Napa Valley was rocked by a powerful 6.0 earthquake on the morning of August 24. Amazingly after three years of drought, the quake pushed up huge reserves of subterranean water. Some growers commented that this gave the vines a refreshing late season drink. What is certain is that the aptly named Dry Creek, adjacent to ONE ACRE's Oak Knoll vineyard, began to flow with winter's vigor and the irrigation source for ONE ACRE's Yountville vineyard was suddenly full.

Following the earthquake, the weather remained ideal until harvest and the wines developed deep color, focus and intensity with great acidity.

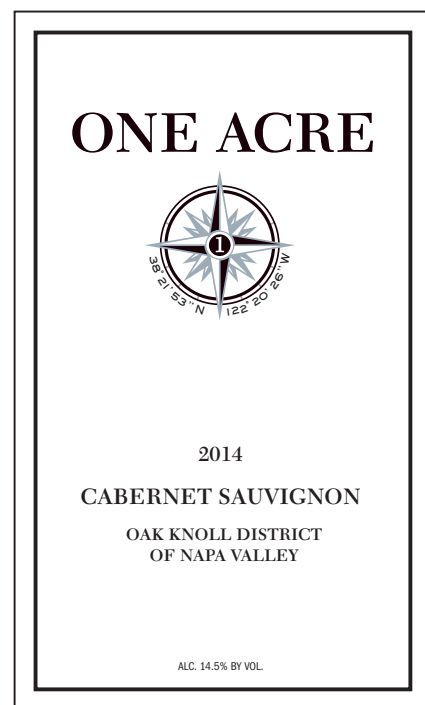
### VINEYARD - ONE ACRE, OAK KNOLL DISTRICT

This first of the ONE ACRE single vineyards was planted by Dave Becker in 2002. Situated at the base of an alluvial fan on the western hillsides of the Napa Valley, it is shielded from the hot late afternoon sun. The soil is loamy clay over gravel from Dry Creek's ancient creek bed, which allows roots to go deep extracting character from the soil. The vines are tightly spaced resulting in low yields, small clusters and tiny berries with intense flavors.

The wines of both the ONE ACRE vineyards share a close family resemblance as one might expect using the same clones, vine spacing, and farming practices. However, each also displays the unique characteristics of their respective sites. The wines from Oak Knoll tend to be more supple and fragrant, while those of Yountville are more muscular, tightly wound and minerally.

### TASTING NOTES

This is a classic ONE ACRE Oak Knoll Cabernet Sauvignon with its deep almost opaque garnet color, a soft and fragrant nose with aromas of black cherry, blackberry, plum and violet complemented by spicy oak and vanilla. These characteristics follow through on the palate combined with an engaging earthiness and hints of dark chocolate and espresso. The wine is supple with ample acidity and a backbone of firm tannins that carry the flavors across the palate to a persistent finish. It has all the hallmarks for long cellar life, but drinks beautifully now.



### Oak Knoll AVA - Single Vineyard - Est. 2002

### 100% Cabernet Sauvignon Clones 191, 337, 338

|                  |                   |
|------------------|-------------------|
| Harvest Date:    | Oct 7, 2014       |
| Alcohol:         | 14%               |
| PH:              | 3.67              |
| Total Acidity:   | 5.9 g/l           |
| Oak:             | French, 29 Months |
| Bottled:         | April 14, 2017    |
| Number of Cases: | 69                |