



ONE ACRE®

ONE ACRE ONE GUY ONE WINE

ONE ACRE CABERNET SAUVIGNON *Yountville 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.

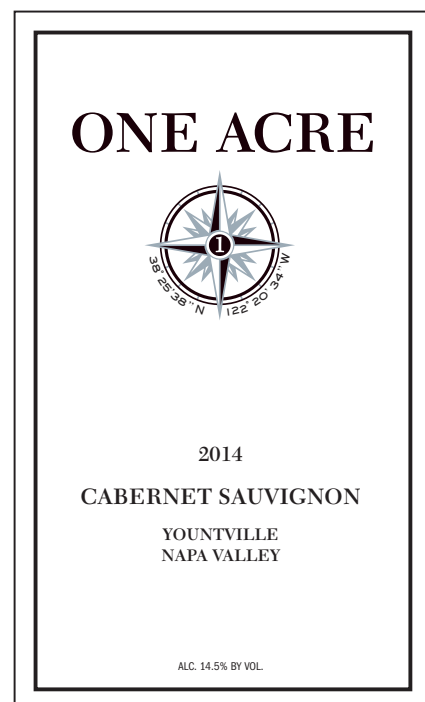
VINEYARD - ONE ACRE, YOUNTVILLE

Taking cuttings from the original ONE ACRE Oak Knoll vineyard, Dave Becker planted the Yountville vineyard in 2011. Located just north of the intersection of the Silverado Trail and the Yountville Crossroad, at the base of Stags Leap, it benefits from both morning and late afternoon sun. The soil is a combination of loamy sedimentary and the rocky volcanic soil that is especially suitable for Cabernet Sauvignon. 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

The 2014 ONE ACRE Yountville Cabernet Sauvignon is an inky dark garnet color with correspondingly dark fruit characteristics: aromatic and flavorful black cherry, plumb and blueberry liquor, with notes of lead pencil, cedar, oak spice and vanilla and a definite minerality that energizes the palate. Tightly wound, layered and brooding, it rewards the taster with intriguing nuances that unfold with each sip. The acidity and firm tannins give the wine length and focus and bode well for long development in the cellar.



Yountville AVA - Single Vineyard - Est. 2011

100% Cabernet Sauvignon Clones 191, 337, 338

Harvest Date:	Oct 6, 2014
Alcohol:	13.9%
PH:	3.65
Total Acidity:	6.1 g/l
Oak:	French, 29 Months
Bottled:	April 14, 2017
Number of Cases:	68