



2014 RUTHERFORD HERITAGE MCGAH VINEYARD – NAPA VALLEY

Vintage

The 2014 vintage is the third in a string of exceptional years for Kale Wines. The growing season began with a dry winter with unseasonably warm temperatures. This led to an early bud break that set the stage for one of the earliest harvests on record. Warm spring weather during flowering allowed for even fruit set. The dry conditions led to low vigor vines and small, abundant berries. This created intensity, richness and concentration of smooth, silky tannins. The logistics of the season allowed all winemaking decisions to be made with optimal timing.

Vineyard

McGah Family Vineyards encompasses 65 acres in Rutherford near the Silverado Trail. Being on the east side of the valley, there is intense exposure that yields ripe and concentrated fruit. The area is hallowed ground for Cabernet Sauvignon and generally growers in the area are not interested in planting unexpected varieties for economic reasons, as Cabernet Sauvignon commands a much higher price. The McGah family is an exception to the norm, and we have collaborated together under a long-term contract to develop one acre of the Heritage Vineyard with special soil preparation, site-specific rootstock (St. George), and fantastic clones of Grenache (515, Tablas D) and Mourvèdre in our rows. The block was redeveloped in 2011, and after much anticipation our acre produced a small crop in 2014. The vines are trained traditionally in the Gobelet Method, with tight spacing (4x8). It is slightly sloping benchland, so the soil is well drained with classic Rutherford red, dusty soil. McGah Family Vineyards is meticulously farmed by Jeff Roberts (FarmWest Vineyard Management) and celebrates the diversity of the Napa Valley.

Winemaking

Grapes were hand harvested and arrived at the winery at dawn. Once received, the grapes were sprinkled with dry ice to keep cold and protect from oxidation. Grenache and Mourvèdre grapes were gravity-fed to a stainless steel open top fermenter. A significant saignée was taken for concentration. Gentle pumpovers extracted what we needed during the co-fermentation, and we pressed at dryness. Secondary fermentation finished natively by Spring 2015. The wine was aged without racking for 11 months in neutral French 225L barrels. Syrah was blended for nuanced pepper characters and freshness. Bottled without fining and lightly filtered.

Tasting Notes

This is the inaugural vintage of the Heritage and the first Grenache-based blend in our portfolio. Luxurious strawberry pie, and wild raspberry marmalade aromas lead to a rounded palette. Fresh plum, fig compote and hints of cinnamon are layered through the full-bodied finish. The wine is focused in approach, but expands through the finish. Hedonistic and savory. Enjoy now through 2030.

Reviews

The 2014 Heritage McGah Vineyard from Rutherford, is 87% Grenache and the rest 8% Mourvèdre and 5% Syrah. This is another sexy wine, coming in at 15.5% natural alcohol. Peppery, Provencal herb and strawberry notes soard from the glass of this fragrant, intriguing wine. It is medium to full-bodied with loads of glycerin, a voluptuous texture and a long, pure finish. Drink it over the next 5-6 years.

93 points, RP, *The Wine Advocate*, October 2016

Analysis

Harvested:	October 11, 2014
Composition:	87% Grenache, 8% Mourvèdre, 5% Syrah
Alcohol:	15.5%
Bottling Date:	September 2015
Release Date:	September 2016
Production:	114 cases

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