



YAO FAMILY WINES



2014 Yao Ming Napa Valley Cabernet Sauvignon

WINE PROFILE



Tasting Notes

The 2014 growing season in the Napa Valley was defined by the driest winter in recorded history. Almost black garnet in color the wine exhibits layers of black berry, cherry, cassis and plum. There is a core minerality with violet and blueberry tones. The oak is well integrated and has nice toast aroma with hints of vanilla and spice. On the palate, the wine is lush and firm showing supple well integrated tannins. This wine can be enjoyed now and will age for 15 years. It is very elegant.



Vineyard Notes

Vineyards range from our bench land site in Yountville to Northern St. Helena including western alluvial fans in Rutherford, mountain fruit from Spring Mountain and the cool volcanic growing region of Coombsville. The clonal selection includes Cabernet Sauvignon 337, 4 and 6. The soils include alluvial fan and volcanic rock at an elevation between 70– 548.6 meters (200–1800 feet) above sea level.



Blend

Fruit was rigorously hand-sorted and fully destemmed to small stainless steel tanks with light crushing. Cold soaks (5-7 days), warm fermentations between 29– 32°C (85-90°F), and moderate pumpovers twice each day. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for malolactic fermentation (ML). Racking was twice per year with only one assemblage being done to allow the blend to “marry” in barrel. Barrels for final blend were hand selected by taste. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates. Bottled without filtration.



Production

2,800 cases produced



WINE SPECS

Vintage:	2014
Appellation:	Napa Valley
Harvest Date:	Late August through early October 2014. Grapes were harvested at an average of 26.4°Brix.
pH:	3.8
Aging:	65% new barrels; 100% French Oak.
Total time in barrel:	18 months
Bottling Date:	September 2015
Titrateable Acidity:	6.0 g/L
Alcohol %:	14.6