

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Rattlesnake
Cabernet Sauvignon
Spring Mountain District
2014

Harvest Date:	October 9 th , 12 th , 14 th
Grape Source:	100% Estate Fruit
Blend:	100% Cabernet Sauvignon
Aging:	22 months in French Oak Barrels, Mixed Coopers Medium + toast oak, 90% new
Alcohol:	14.6%
Total Production:	69 Barrels
Release Date:	October 2016
Winemaker:	David Tate

Vineyard & Vintage Notes: Rattlesnake hill is a small rocky knoll on the estate, located at 2050 ft elevation on Spring Mountain. The hills position allows optimal sun exposure while being above the fog line. Since the inception of this wine in 1991 we have sought out only the very best of our Estate Cabernet Sauvignon on Spring Mountain to complement its complexity. We work diligently in the vineyard and the winery on keeping all our small lots separated. Then we examine these lots for the complexity, intensity and power to match the hill. Only these small estate lots that are deserving come together to form our proprietary top tier, Rattlesnake. The 2014 vintage atop Spring Mountain was the third in a string of three great vintages. There was not much of a winter, with far below average rainfall. A moderate spring lead into a record breaking summer for high temperatures. However the diurnal effect from our mountain top allowed for very cool nights aiding the vine in slowing down any rapid ripening of the fruit.

Winemaking Notes: The small estate lots when harvested were cold soaked for 2-3 days and fermented in small bins and tanks; punched down or pumped over 2 to 3 times a day. The maceration times were 13 to 23 days, a little longer than previous years, due to the need to extract the right level of tannin from the heat loosened skins. Once fermentation was complete the wine was pressed off into 90% new French oak barrels for aging. The wine has been racked four times during its near two year maturation time in the cellar.

Tasting Notes: The 2014 Rattlesnake is deeply purple and opaque in color. The nose is filled with blackberry, concentrated cassis and crushed violets, matched with cocoa nibs, black licorice and anise. The viscosity and plushness of the wine is immense. The sizeable chalky tannins begin to emerge showing the wines youthfulness. Blackberry puree, menthol and dark cooking chocolate are predominant on the palate. The tannins are big but so is the wine overall, which demands time in the cellar. This immense yet beautifully balanced wine will age wonderfully over the next 18-20 years (2034-2036).