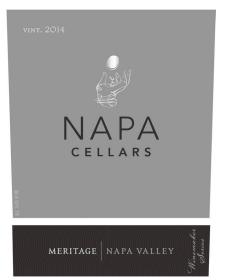


Napa Cellars embodies the classic Napa Valley style—ripe, rich, balanced and collectable. Most importantly, the wines of Napa Cellars taste of this great wine region as much as the grape. In the valley's warm days and cool nights, our vineyards produce five different varieties for which Napa Valley has become famous. Try one of our classic wines, and we hope you enjoy them as much as we enjoyed making them.

2014 NAPA VALLEY MERITAGE



VINEYARD

Grapes for the Napa Cellars 2014 Meritage are carefully selected from various vineyards and specific regions within the Napa Valley AVA. This red blend is made up of Petit Verdot and Malbec from vines in Coombsville, the Cabernet is sourced from Atlas Peak, Saint Helena and Oak Knoll vines and the Merlot from Oak Knoll. These vines produce fruit with layers of complexity resulting in wines with earthy minerality and exceptional, natural acidity.

WINEMAKING

Once harvested, the fruit is carefully sorted, de-stemmed and gently crushed. To enhance color and flavor, extensive seed removal occurs and delestage procedures are incorporated during the maceration period. This process helps to release the aromatic characters to create full, round tannins. After fermentation, the wine is aged in 100% French Oak Barrels for 18 months.

TASTING NOTES

Napa Cellars 2014 Meritage is a sophisticated wine that delivers an opulent bouquet of blackberry and dark cherry on the nose, which unfolds flavors of spice, cigar, dark chocolate and espresso on the palate. This mouth-filling wine is rich and silky, with great structure. Full-bodied, harmonious, elegant and big, the Napa Cellars 2014 Meritage is perfectly paired with most any dish, but particularly delicious accompanied by braised short ribs drizzled topped with homemade barbeque sauce and a touch of rosemary.

WINE INFORMATION				
APPELLATION: Napa Vall	ey COMPOSITIO	COMPOSITION: 51% Cabernet Sauvignon, 24% Merlot, 17% Malbec, 8% Petit Verdot		
AGING: 100% French oak, 33% new oak, for 18 months				
ALCOHOL: 14.9%	T.A.: 0.57g/	100ml	PH: 3.75	
HARVEST DATE: September-October 2014		RELEASE DATE: February 2017		
CASES: 210				