Bennett Lane 2014 Maximus Red Feasting Wine



WINERY

The vineyards for the Maximus sweep from the winery's own Cabernet Sauvignon in Calistoga all the way down to Syrah from Atlas Peak. Most of the vineyards that we source from for this release are from the northernmost portions of the Napa Valley, located in St Helena and Calistoga. These vineyards have soils ranging from clay soils in Calistoga to soil packed with Obsidian in St Helena. Nearly 90% of the grapes used were farmed by our vineyard management team, lending to consistency and quality.

CALISTOGA

Vinification

The grapes for this blend were all hand sorted and picked on each of the vineyard sites. Once crushed and processed at the winery, the juice was cold soaked for 3 days before yeast inoculation. After fermentation, the wine was barreled down in 25% new French oak and aged for 18 months.

Winemaker's Notes

This wine opens with rich aromas of fig, plum, baking chocolate, and subtle hints of pomegranate and molasses. On the palate, this extremely approachable red blend displays big flavors of dried cherry, raspberry, blueberry, and caramel. In our tradition, this "Red Feasting Wine" has a long fruit driven finish and enough tannin structure to age elegantly.

Technical Info

Appellation: Napa Valley

BENNETT LANE

Maximus

Composition: 81% Cabernet, 5% Cabernet Franc, 5% Petite Sirah, 4% Merlot, 3% Syrah, 2% Petite Verdit

TA: 5.3g/L

pH: 3.93

SRP: \$48