THE VINTAGE
The 2014 vintage was the third vintage in a drought cycle. The warm, dry winter caused the vines to awaken early. Despite the drought, the timing of late spring rains delayed irrigation needs and moderated vine stress. A repetition of warm periods, followed by cooler periods, provided ideal ripening weather and helped reduce the demand for water.

The results were small berries with good acidity and highly concentrated aromas and flavors.

VINIFICATION & BARREL
Post primary fermentation, the Quixote wines underwent up to 21 days of extended maceration to resolve the tannin structure. The wines were drained to 100% French oak, 50% of which were new, utilizing a mix of Bossuet, Taransaud, Sylvain, Artisan, Saint Martin and Orion barrels. The Quixote wines rested on the lees for 5 months before racking in late spring. Barrel ageing lasted 20 months before bottling. This led to the wines retaining more fruit characteristics and a vibrant freshness allowing for more approachability at a young age.

TASTING NOTES
Aromatics of dark fruit, blackberry, tobacco and cedar with toasted oak notes and a light hint of fennel. Dark inky color and bright tannin structure.

TECHNICAL
ALCOHOL: 14.9%
pH: 3.69
TA: 6.2 g/L
HARVEST DATES: SEPTEMBER 19 - 22, 2014
BOTTLING DATE: JUNE 17, 2016