

WANDERING STAR 2014

Winery: Stormy Weather Wine
Winemaker: Cameron Woodbridge
SRP: \$80 per bottle
Trade: \$640/case
FOB: \$480/case
Contact: cameron@stormyweatherwine.com

GROWING SEASON

2014 did not exhibit the heat spikes that are typical from July through September. This steady growing season and long ripening season combined with the moderating influence from the bay that makes Coombsville so great, resulted in a wine of incredible balance between fruit and structure. The first vintage of Wandering Star has richness, style and finesse.

VINIFICATION

Fermented in small format stainless steel tanks. Cold soaked 5 days prior to fermentation. Temperature maintained below 80 degrees and a post ferment extended maceration of an additional 5 days. Malolactic fermentation occurred in barrel with aging on lees for at least one year.

Cooperage: 100% New French Oak,

Barrel Aging: 30 months

Bottle Aging: 8 months prior to anticipated release in 2017

Production: 72 cases (750ml)

TASTING NOTES

Deep garnet-purple colored, the 2014 Cabernet Franc Wandering Star opens with expressive scents of black forest cake, cassis and allspice with a waft of cigar box. Medium to full-bodied with plenty of rich, savory fruit and a cedary/earthy hint, it's framed by grainy tannins and finishes on a lingering spicy note. Anticipated maturity: 2018-2031.

91 Points Lisa Perrotti-Brown (Wine Advocate Jan 2018)

FOOD PAIRINGS:

Grilled lamb or beef, swordfish or anything tomato based and Italian.



APPELLATION: Coombsville, Napa Valley
VARIETAL: 100% Cabernet Franc
HARVESTED: September 2014
ALCOHOL: 15.4%