

2014 Napa Valley Transcendent

TASTING NOTES:

Our 2014 Transcendent is a wine of true depth and sophistication. It exhibits aromas of tobacco, black currant and black cherry. Flavors of mocha, cassis and allspice intermingle perfectly on the palate. The 2014 Transcendent is a full-bodied wine with the perfect oak to fruit balance, elegant tannins and a long finish.

WINEMAKER'S NOTES:

The 2014 vintage in Napa Valley continued the recent trend of warm and dry growing conditions. With the warm spring weather, the vines were off to a strong and healthy start. While California experienced strong drought conditions, the dry heat actually helped the vines to grow powerfully-concentrated, high-quality fruit. As harvest began the weather cooled slightly, this slowed ripening of the grapes and allowed the grapes to develop more complex and impressive flavors.

Sourced from the highest regarded vineyards in the Napa Valley, Transcendent is an expression of the best of Napa Valley. The grapes sourced from Diamond Mountain's volcanic soil results in fruit with great structure, texture and black fruit flavors. Oakville's moderate climate and well drained gravel soil produce Cabernet Sauvignon with notes of tobacco and herbs, and contributes to the elegant tannins of the wine. Atlas Peak has rocky, volcanic soil which allows the grapevines to focus on producing concentrated and flavorful grapes. Grapes from Mt. Veeder produce wine with refined elegance and ageability.

VARIETAL BLEND: 100% Cabernet Sauvignon

APPELLATION: 71% Diamond Mtn., 22% Oakville,

3.5% Atlas Peak and 3.5% Mount Veeder

AGING: 100% new French oak/ 27 months

ALCOHOL: 15.4 | TA: 0.59g/100ml | PH: 3.74

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