

SILVIA CELLARS



THREE BARRELS 2014 (BLEND)

HISTORY

Silvia Cellars takes its inspiration from our Italian wine producing family heritage. Our mission is to produce a small number of high quality California wines from some of California's best vineyards. We have dedicated ourselves to making delicious, handcrafted wines from some of the finest appellations on the West Coast: California (Napa Valley, Sonoma County, Mendocino County, Amador County and Paso Robles). We take pride and joy in working hard to produce premium quality wines.

GROWING SEASON

The exceptional 2014 vintage started with buds pushing a little early after a very dry winter. The beautiful growing season resulted in truly exceptional wines full of ripe flavors, developed in the sunshine, and balanced by natural acidity. The weather stayed warm throughout the summer but was free of damaging heat spells. With the consistent warmth, the harvest began about two weeks early and we had a very busy September. The last picks for our Three Barrel blend came in early October and brought a classic West Coast autumn with warm days and very cool nights.

WINEMAKER COMMENTS

This wine combines again a blend of Cabernet Sauvignon, Zinfandel, and Syrah. The 2014 Blend has a nose of a luxurious bouquet of black cherry, plum, black fig and rose petals which unfold on the palate with silky layers of black fruits, minerality and baking spices. This wine is harmonious and elegant with a vibrant mouth-feel of dark berries, followed by a rich mouth-feel bursting with fruit; the finish is long with good structure.

RELEASE DATE	January 2017
BLEND	Cabernet, Zinfandel, Syrah
APPELLATION	North Coast, California
HARVEST DATES	September-October 2014
ALCOHOL	15.0%
BRIX	Average 26.1
PH	3.60
TA	0.65/100mL
BARREL AGING	12 months in American, and Hungarian oak; 15% new oak

