



# *Sleeping Giant*

**Sleeping Giant**  
**2014 Cabernet Sauvignon**  
**“Coombsville”**  
**Napa Valley**

Harvest Date: October 8<sup>th</sup>, 2014  
Brix at Harvest: 24.8  
Finished pH: 3.59  
Finished TA: 0.56 g/100 ml  
Vineyard Location: Olive Hill Lane, Napa, California (Coombsville Appellation)  
Blend: 100% Cabernet Sauvignon  
Production: 88 cases 750 ml; 15 cases 1.5 L magnums

**History:** The legend of the “Sleeping Giant” (the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home) emanates from a brave Wappo warrior who returned from battle mortally wounded and exhausted. He lay down in the western hills to recover and never arose again. However, his countenance lives on in profile, specifically when the sun sets each evening in the west. It becomes the focal point of conversation as the sun sets on the Western hills. Chris Dearden has lived and produced fine wines in Napa Valley for over 25 years. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has been fortunate to learn from some of the finest winemakers in the world during his career in the wine industry. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

**Vineyard/Winemaking:** The 2014 vintage was excellent from start to finish. An early budbreak was followed by a cool spring, great set and minimal heat spikes during the growing season. This is the first designated vintage to be produced from the newest and 16<sup>th</sup> appellation in Napa Valley-Coombsville. The fruit was hand harvested on a cool and foggy morning in early October and rushed to the winery where it was destemmed into a small, open topped fermenter. It fermented on the skins for 28 days to extract all the color and flavor possible. It was lightly pressed and then placed in small, French oak barrels for upwards of 24 months. It was bottled on December 14<sup>th</sup>, 2016 and given almost nine months of bottle age prior to release.

**Tasting/Pairing Notes:** Our first release of Cabernet Sauvignon from the Coombsville appellation has true varietal character: intense Bing cherry and allspice notes. It has elegant power and structure, composed of excellent aromas of blackberry and spice, roasted coffee, wet earth and chocolate decadence. This wine will pair well with prime cuts of filet mignon and bone-in ribeye as well as aged Gouda and fine chocolate. It will age for upwards of 15 years, but enjoy now with friends, family and great occasions both grand and humble!

**92 pts. Wine Enthusiast**

**94 pts. Planet Grape, MS, Catherine Fallis**

**Gold Medal 50 Best Cabernet Sauvignons**

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