



Sleeping Giant

**Sleeping Giant
2014 Cabernet Sauvignon
“Inglewood Vineyard”
St. Helena, Napa Valley**

Harvest Date: September 18th, 2014
Brix at Harvest: 25.5
Finished pH: 3.66
Finished TA: 0.57 g/100 ml
Vineyard Location: Inglewood, St. Helena, California
Blend: 100% Cabernet Sauvignon
Production: 75 cases 750 ml, 5 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 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, Pinot noirs, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

Vineyard/Winemaking: 2014 was a great year to make wine. Although we were in the third year of drought, the winter rains provided enough sustenance for the vines to produce a moderate but excellent crop. A mid-season budbreak followed by a mostly cool spring and moderately warm summer and early fall allowed the grapes to ripen fully prior to harvest. The Kartozián and Toma Families planted this young vineyard in 2004 and the 2014 vintage is the fourth in our journey with this tiny, hand-tended Cabernet Sauvignon vineyard. Low yield and high quality are the mainstays for this silty, well-drained clay loam soil in the heart of St. Helena Appellation. The Grace Family Clone was planted in this vineyard for its’ excellence of flavor and color development. The wine was allowed to cold-soak for 4 days prior to the “native yeast” inoculum beginning the slow, long fermentation that reached 84 F at peak. After 30 days on the skins, the must was lightly pressed and separated and placed into 75% new, tight-grained Taransaud and Sylvain French oak (Chateau Ferre) barrels. It aged for 27 months in barrel and was raked five times for clarity and freshness.

Tasting/Pairing Notes: This vintage is powerful, yet has an elegance. It has grip, strength and structure, composed of excellent aromas of blackberry and spice, roasted coffee, wet earth and chocolate decadence. It will pair well with prime cuts filet mignon and bone-in ribeye as well as aged Gouda and fine chocolate. It will age for upwards of 20 years, but enjoy now with friends, family and great occasions both grand and humble!

Wine Enthusiast Rating: 90 points; Catherine Fallis, MS, and Grape Goddess Rating: 93 points

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