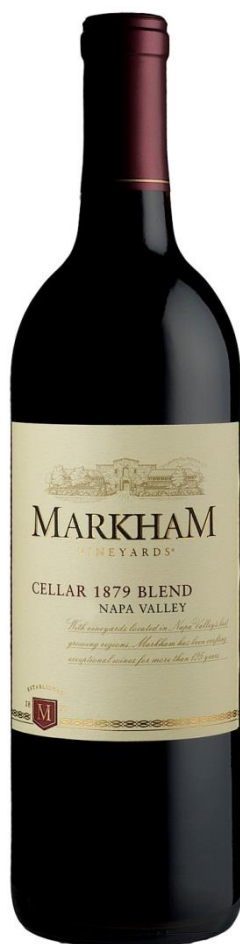


MARKHAM

VINEYARDS®

Napa Valley Cellar 1879 Blend 2014



WINEMAKER'S NOTES

A blend born from our two favorite things, food and wine! Seriously fun to drink, this is quite possibly the most intriguing wine to make here at Markham, as the blend is about creating ultimate drinking pleasure. Our 2014 starts with toffee, coffee and milk chocolate punctuated with black pepper and tobacco. Ripe berry flavors reminisce of summer afternoons spent picking wild fruit in hopes of delicious treats to come. Rich and lush, the tannins hold power but turn velvety with a bit of black pepper on the finish. This wine breaks the rules and you should too, pair it with whatever you }@^& well please! And, you're welcome ☺

VINEYARD NOTES

Our CELLAR 1879® Blend is a tribute to our original founder, Jean Laurent. It was Jean Laurent who built the historic stone cellar here at Markham Vineyards. Blends were among the oldest traditions that were created in our 137-year-old cellar. A true dedication to our philosophy of pairing Markham wines with good food and great company. Each year our winemakers select the vineyards together in order to create blends which highlight the foods their family and friends enjoy daily. In 2014, our Merlot and Syrah provide velvety texture while Syrah additionally layers in deep smoky notes. The Petite Sirah adds juicy, blackberry jam and Cabernet is all backbone filled in with aromatics of Zinfandel's tobacco spice followed with a bright lift from the Charbono.

HARVEST NOTES

The 2014 vintage in Napa Valley celebrated a near-perfect growing season despite less than receiving less than half the normal rainfall. Late spring rains were well-timed, arriving after budbreak, allowing for even flowering, fruit set and helped power the vines throughout the season. However the third year of continued drought had yields on our red grapes difficult to estimate accurately. The exciting news is the beauty of this wine reflects the pride we feel heralding a new vintage of wines here at Markham Vineyards.

VARIETAL COMPOSITION

49% Merlot
20% Syrah
12% Petite Sirah
9% Zinfandel
8% Cabernet Sauvignon
2% Charbono

TECHNICAL DATA

Alcohol 14.5%
Acid 0.56 g/100 mls
pH 3.64
Bottled May 2016
Production 16,120 cases
Released Fall 2016

FERMENTATION & AGING

9 Days Skin Contact
100% Stainless Steel Fermentation
SOCS
12 Months Barrel Aged
29% New Oak

