

{ E X P E R I M E N T }

NO. E Ø.4

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**experiment:** *n.* 1) a scientific procedure undertaken to make a discovery, test a hypothesis, or demonstrate a known fact; 2) a course of action tentatively adopted without being sure of the outcome; 3) a series of wines from *Ovid Napa Valley* celebrating experimentation in grape growing and winemaking.

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AT OVID VINEYARDS, we are committed to the idea and practice of experimentation in many facets of grape growing and winemaking, in order to learn more about our land and what will make the very best wine. We conduct formal experiments in order to investigate specific topics, and we participate in a variety of academic and applied studies as well. And we sometimes just indulge our curiosity by trying things several ways, in order to push what we know to be possible in both the vineyard and the winery.

Our Experiment wines are a product of this process. Each vintage, we will offer small amounts of different wines that are of special interest to us, allowing you to taste and experience new aspects of our vineyard and winemaking.

$$-\vec{u}' \cdot \vec{\nabla} T + \frac{Z}{PCp} (\vec{\nabla} P) \cdot \vec{u}' - \frac{Z}{PCp} \int \vec{\nabla} \cdot \left( \frac{\partial P}{\partial \eta} \vec{u}' \right)$$

## E = EXPERIMENT/ESTATE-GROWN/EXPRESSIVE

The 2004 E 0.4 Experiment was made as a trial wine to be shared with our family and friends, before we had a name, a label, or a winery. The grapes were from the second harvest of the four Bordeaux varietals grown in our young estate vineyard, planted in the year 2000. The wine is unfolding so beautifully that we want to share it with you as well. E 0.4 is a blend of 56.19% Cabernet Sauvignon, 12.38% Cabernet Franc, 15.24% Merlot, and 16.19% Petit Verdot and is showing great polish and finesse, despite the youth of the vineyard.

The 2004 E 0.4 Experiment has developed a sophisticated alluring charm as it moves from its youth to a period of distinction. While holding strong to its core of cassis, blackberry and currant fruit character, the wine has developed aromatic notes of frankincense, cedar and licorice. The tannins are quite silky, but the wine has ample structure, a dense mid-palate, and a long, intense finish. Enjoy it now or cellar it for up to 10 years.

ANDY ERICKSON *Winemaker*

JANET PAGANO, MARK NELSON & DANA JOHNSON *Proprietors*