

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

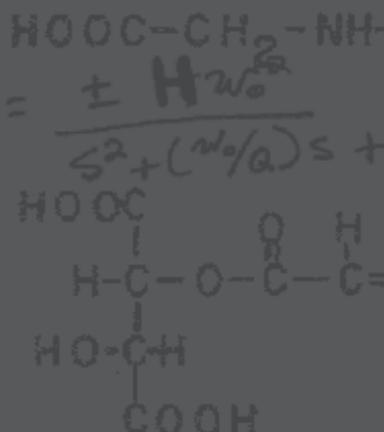
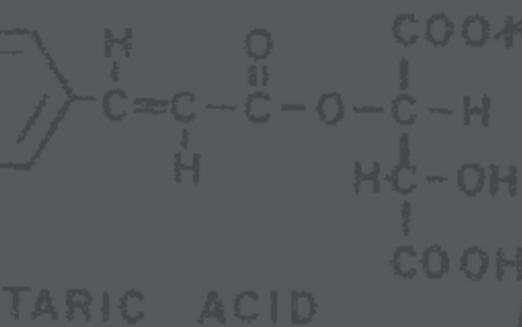
NO. K1.5

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 Vineyards* celebrating experimentation in grape growing and winemaking.

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 three year cycles 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. The 2005 Experiment K1.5 features a particular barrel selection of Cabernet Franc in a joyous and bold blend.

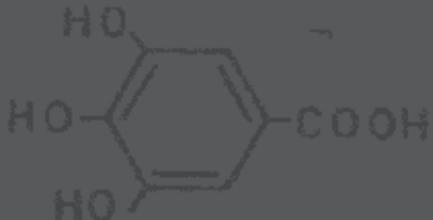
$$-\vec{u}' \cdot \vec{\nabla} T + \frac{Z}{PCp} (\vec{\nabla} P) \cdot \vec{u}' - \frac{Z}{PCp} \int_0^T \vec{\nabla} \cdot \left(\frac{\partial P}{\partial \eta} \vec{u}' \right)$$



TASTING NOTES:

K1.5 is a rich and compelling wine with a large, and blended, of four Bordeaux varietals blended in highly unconventional proportions. The Cabernet Franc from our vineyard yielded a wine packed with intense fruit character, as well as notes of anise, black licorice, chocolate, and Asian spices. A healthy dose of Petit Verdot brings gravity and added richness to the wine, making it a powerful expression of our unique terroir.

ANDY ERICKSON & AUSTIN PETERSON *Winemakers*



Result: same
 refer to freq.