

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

NO. J5.8

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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, 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.

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

**TASTING NOTES:** There are times to respect tradition and there are times to try something completely different—the J5.8\* Experiment wine represents the point where those two trajectories intersect. The blend began when we found four barrels of Cabernet Sauvignon from a single block that we felt expressed everything that Cabernet Sauvignon has to say—round, berryfresh, layered, fragrant. We then combined those with something novel, a single barrel of Petit Verdot, which brought color, depth and spice to the party.

Every time we added something further, we found we preferred the pure five barrel blend, and so—finito! It is done. This is the smallest batch of Experiment that we have ever made and one of the most distinctive.

In the blend there are notes of candied orange rind, blackberry, tobacco and toasted walnuts and wrapped in a dark rubyred wine. With a soft core of plush tannins that brings a rush of fruit to the palate and a long energetic finish, the Experiment J5.8 wine is a joy now and will age gracefully for at least 15 years.

\*J5.8 is named in honor of Janet Pagano, Ovid's Managing Partner, whose dedication inspires us all.

Result: same  
refer to freq.