

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

NO. F6.0

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.

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.

TASTING NOTES:

2010 was a cool and slow-growing vintage in Napa Valley, with a few heat spikes to keep us all on the edge of our seats. Winemakers contemplated how best to handle this protracted vintage and how to maximize our wine's potential for power, density and ripeness.

At Ovid, we took the approach of breaking down the vineyard into even smaller sub-blocks in order to ensure that each lot was evenly and optimally ripened, and it was with this step that this year's experiment began. We had several small lots of Cabernet Sauvignon that we decided to ferment in barrel, a practice that enhances both plushness of texture and oak integration.

Just as the vintage had proceeded slowly, so did the transformation of these wines, but after a year and a half of aging we had six lots of Cabernet Sauvignon that knocked our socks off, literally. Power and density? Tannins? These we had in abundance. In order to balance the wine and tame the tannins, we again focused on the barrels—this time in the form of extra barrel aging.

The resulting 2010 F6.0 Experiment wine has an intense core of dark fruits—blueberry, boysenberry, mulberry—complemented by smoke, cocoa powder and crushed stone. This wine is incredibly dense and powerful, saturating in every sense.

At this point the F6.0 is still very young and exuberant, so we recommend that you lay it down for at least a few years. But if you can't wait, decant it an hour before serving and enjoy its extroverted and complex company. {98 cases made}

AUSTIN PETERSON *Winemaker*

DECEMBER 18, 2012