

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

N.O. W2.5

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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.

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

**3 COUNTIES  $\times$  [1SB + 1A + (1V + 1R)]**

**= EXPERIMENT W2.5**

This is our second year making a white wine blend, and our first time venturing outside Napa, in pursuit of new and novel vineyards and varietals.

In Sonoma County, we worked with a beautiful Sauvignon Blanc vineyard planted in very rocky, volcanic soils—so familiar to us for red wines, but entirely new for white varietals.

We were less familiar with Calaveras County, but when the opportunity to work with a vertiginous vineyard of Albariño came about, we jumped at the chance to experiment with this vineyard planted in schist over a big chunk of limestone.

We used the same source as last year for the Viognier and Roussanne. However, even those became an experiment as yields were so low we decided to pick, press and co-ferment them.

The resulting 2015 Experiment W2.5 blend is fresh and has great richness. Food friendly and complex, it offers aromas of quince, fresh cut apple, warm croissant, jasmine, lemon curd and white peach.

AUSTIN PETERSON *Winemaker*

MARCH 8, 2016