

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

N.O. W7.0

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 Napa Valley, experimentation in grape growing and winemaking reflects our ethos – to learn more about the land and what will make the very best wine. We conduct formal experiments on specific topics and participate in a variety of academic and applied studies. And we sometimes try things several ways just to indulge our curiosity and to challenge what we know to be possible in the vineyard and the winery.

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

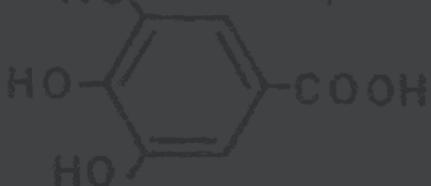
$$-\vec{u}' \cdot \vec{\nabla} T + \frac{Z}{PCp} (\vec{\nabla} P) \cdot \vec{u}' - \frac{Z}{PCp} \int_0^T \vec{\nabla} \cdot \left(\frac{\partial P}{\partial \eta} \vec{u}' \right)$$

2020 WHITE EXPERIMENT W7.0

To re-imagine how white wine in California can be fully realized, we threw out the rulebook and deliberately chose not to focus on a single site, varietal or style. The W series is imagination set free; ingenuity unbound. W7.0 integrates five grape varieties – each from a different appellation, ranging from coastal mountain tops to rocky valley floors. Working with growers from around California provided the ultimate off-the-beaten-track perspective, while farming conversations among the vines, long commutes to far-flung sites and in-between moments of quiet reflection provided fresh inspiration that elevated our effort. The result, we believe, is a complete and compelling expression of a new point of view on white wine.

Fresh guava, honeysuckle, jasmine, anise and peach aromas burst forth from the 2020 White Experiment W7.0, complemented by a crème brûlée richness that graces the palate while vibrant acidity and freshness bring balance and precision.

AUSTIN PETERSON *Winemaker*



divided by
Result: same
refer to freq.