

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

**NO. N6.1**

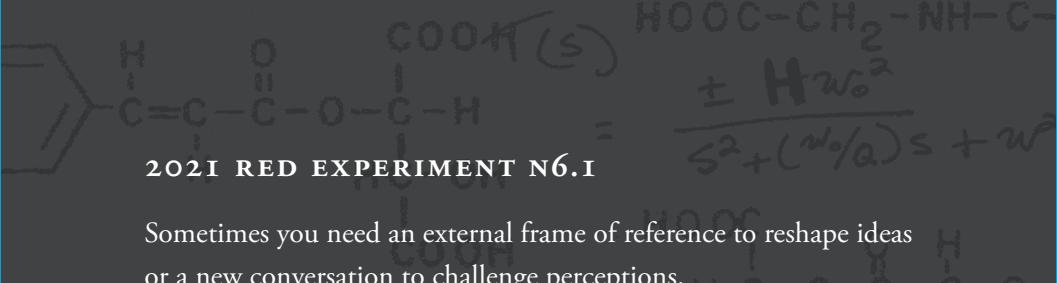
**2021 Red Experiment N6.1**

**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.

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



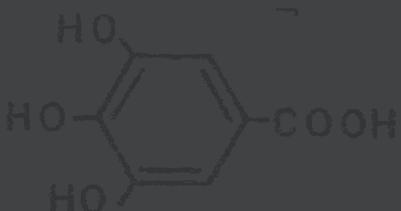
## 2021 RED EXPERIMENT N6.1

Sometimes you need an external frame of reference to reshape ideas or a new conversation to challenge perceptions.

With this in mind, we decided to purchase a small amount of fruit from a neighboring vineyard. But first, we walked the rows, scrutinized the clone selection and studied the row orientation and trellis setup – learning the why and how of our neighbor's site. Their different approach provides us the opportunity to learn and improve what we do here at the estate.

The 2021 Experiment N6.1 is our sixth vintage in this series. This blend of predominantly Cabernet Sauvignon radiates notes of fresh plum, black cherry, fresh crushed blackberry, dark chocolate, red tobacco and wet stone. Round and redolent across the palate, this neighborly adventure will continue to tell its delightful tale well into the future.

AUSTIN PETERSON *Winemaker*



divided by  $w_0^2$   
Result: same as  
refer to freq. s

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

**NO. T7.1**

**2021 Red Experiment T7.1**

**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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## 2021 RED EXPERIMENT T7.1

Among the many variables of fermentation, temperature plays a key role. It influences a wide variety of factors, from how quickly the fermentation proceeds to how much tannin and color are extracted from the skins. Results of these chemical changes affect the aroma, texture and balance of the finished wine.

We've long fermented most of our wines in the mid-80°F range. With this experiment, we were curious to ferment one lot at 70°F. Although a small difference in temperature, it might provide us with wines that have even more of what we are continually striving for – freshness, vibrancy and balance.

The result, 2021 Experiment T7.1, emanates notes of mulberry, blackberry, forest floor and baking spice, complemented by aromas of cocoa bean, kola nut, cherry and graphite. Vibrant and powerful on the palate, this wine is dense and rich without being ostentatious – sapid in a cleanly delineated and detailed way. Certainly, this is an experiment worth consideration now and for many years to come.

AUSTIN PETERSON Winemaker