



KALE 2014 BROKEN AXLE STAGECOACH VINEYARD NAPA VALLEY

Vintage

As a vintner, it is rare to be given two amazing back-to-back vintages. The 2014 growing season began with a dry winter with unseasonably warm temperatures. This led to an early bud break that set the stage for one of the earliest harvests on record. Warm spring weather during flowering allowed for even fruit set. The dry conditions led to low vigor vines and small, abundant berries, creating intensity, richness and concentration of smooth, silky tannins. The logistics of the season allowed all winemaking decisions to be made with optimal timing.

Vineyard

Stagecoach Vineyard is the largest contiguous vineyard in the Napa Valley spanning multiple AVAs, and four distinct regions. With planting started in 1995, Jan Krupp has removed billions of pounds of volcanic rock. Heavy mining equipment is used to prepare the soil before planting. There are behemoth dump trucks that have lived and died on the property inspiring the name “Broken Axle.” Our blocks of Syrah (Alban clone) and Grenache (Alban clone) are located in the Pritchard Hill region of the property at 1500’ elevation. The soils are red Hambright complexes and with Guenoc outcroppings. Dynamite was used to clear this well-exposed southwest slope. The soils are de-vigorating to the vines due to great drainage and sparse nutrients. The vines produce light crops of extremely small black berries transforming into intense, powerful wines.

Winemaking

Grapes were hand-harvested and arrived at the winery at dawn. Once received, the grapes were sprinkled with dry ice to keep cold and protect from oxidation. The Syrah (10% whole-cluster) and Grenache were gravity-fed to a stainless steel open top fermenter. A significant saignée was taken from the Grenache to concentrate the fruit. Gentle pump-overs extracted what we needed during the co-fermentation, and we pressed when primary fermentation was complete. Secondary fermentation finished natively by Spring 2015. The wine was aged for 20 months in neutral French oak barrels. Bottled unfiltered and lightly filtered.

Tasting Notes

Dark, almost opaque, purple in color. The nose matches the intensity of the color with wild blueberries and allspice. Plush texture in the palate, with an opulent and silky finish. Fresh acidity braces the frame of the wine and begs to be paired with cured meats. The optimum drinking window for the 2014 vintage is 7-12 years.

Analysis

Harvested:	September 29, 2014
Composition:	69% Syrah, 31% Grenache
Alcohol:	14.8%
Bottling Date:	May 2016
Release Date:	October 2017
Production:	301 cases