

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

N^o. W1.4

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:

Creating our Experiment wines always challenges us to stay curious and open-minded, and we love that we have a forum to share these explorations and insights with our customers. In 2014 we decided to make a larger experimental leap, so we approached several talented Napa Valley winegrowers with the aim of making our very first white wine.

This 2014 Experiment W1.4 wine is different in so many ways. It is the first white wine from Ovid. It is the first wine we have made from grapes not grown in our vineyards; instead the grapes were sourced from several locations in Napa Valley. And it was made in a novel way—using ambient yeast, partial malolactic fermentation, and aged sur lies in Burgundy barrels.

Our goal was to make a counterpoint to Ovid's red wines—a complex and articulate white wine to complement a different array of foods. We began with a larger number of white varietals but eventually whittled it down to a blend of one-third Sauvignon Blanc, one-third Roussanne, and one-third Viognier. The 2014 Experiment W1.4 is opulent and heady, with notes of guava, white flower, tropical fruits and honeysuckle, all wrapped together roundly.

[Enjoy the youth of the wine or watch how it changes over the next 5-8 years.]

AUSTIN PETERSON Winemaker

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