



Herrera

2014

REBECCA CABERNET SAUVIGNON

WARM • INSPIRING • GENTLE

STARTING IN THE VINEYARD

2014 was the third consecutive great vintage in the Napa Valley with a generous fruit harvest of excellent quality. A very dry and warm spring initiated bud-break earlier than normal. Rainfall in Napa Valley was half of the normal volume we typically receive, leading to early veraison and the earliest harvest Napa Valley had seen in 10 years. The dry conditions along with stressing volcanic soils in our Coombsville vineyard which yields our Rebecca Cabernet Sauvignon gave us slightly reduced yields of extra concentrated grapes of exceptional quality.

TO THE CELLAR

Our goal is to allow the fruit to be the star and show Coombsville at its finest. The wine is aged for 22 months in 100% new French oak, resulting in a luscious and harmonious wine.

IN YOUR GLASS

Rebecca gets your attention with its inky purple color and beautiful aromas of kirsch, raspberry, florals and cinnamon spice. The entry follows that up with deep and luscious flavors of dark cocoa, raspberry coulis, a bit of leather and a bright acidity and silky texture that keeps your coming back for another sip. The finish leaves faint impressions of black pepper and vanilla.

ON YOUR TABLE

A lively acidity and juicy red fruit make this Cabernet the perfect companion for grilling. We suggest seared fillet with charred vegetables and roasted tomatoes on the vine.

Vintage 2014

Varietal 100% Cabernet Sauvignon

Appellation Coombsville

Vineyard Carpignano

Oak 100% new French

Aging 30 months

Alcohol 14.5%

Production 93 cases