



# Herrera

2014

## ROLANDO JR. CABERNET SAUVIGNON

SOULFUL • CONFIDENT • INTENSE

### STARTING IN THE VINEYARD

Frog Tree Vineyard is a three-acre plot, located in the Coombsville appellation in the foothills of the Vaca Range. Alluvial soils cover volcanic ash from Mt. George with cobblestone-strewn layers of rich, gravelly loam. This very temperate micro-climate allows the grapes to ripen slowly and steadily. Coombsville wines can often be recognized by their silky but significant tannins, which provide excellent structure.

### TO THE CELLAR

The 2014 growing season is regarded as one of the best Napa Valley has ever seen, making this one of the most impressive wines we have crafted. 24 months of barrel aging in our cellar in 100% new French oak barrels extracted the ripe tannins and showcases this powerful yet well-balanced wine.

### IN YOUR GLASS

This inky wine nearly grips to the glass. Potent aromas of chocolate, leather, and dark fruit overwhelm your senses. On the palate, the velvety tannins coat your mouth with flavors of vanilla and blackberry, with a slight earthiness. Created with Rolando and Lorena's only son in mind, this masculine wine is as age worthy as they come, with the ability to lay down in your cellar for at least the next 15 years.

### ON YOUR TABLE

The supple tannins of this wine call for a hearty meal. Keep it classy with a beef stew so tender you can eat it with a spoon, or slow-cook a brisket rubbed with coffee and spices for a twist.

**Vintage** 2014

**Varietal** 100% Cabernet Sauvignon

**Appellation** Coombsville

**Vineyard** Frog Tree

**Oak** 100% new French oak

**Aging** 24 months

**Alcohol** 14.7%