

“Give me a place to stand, and I will move the Earth.”
 – ARCHIMEDES

2014 ARCHIMEDES

Considered one of the greatest mathematical minds of all time, Archimedes of ancient Greece was a physicist, astronomer, engineer, and inventor. The lever, compound pulley, and hydraulic screw are among his many inventions. As legend has it, Archimedes defeated the Roman army at sea by creating enormous reflective devices which harnessed the sun’s rays to ignite and burn their ships. The painting reproduced on our label memorializes this amazing moment in history. Having admired this great innovator, Francis Coppola’s grandfather Augusto named his first son Archimedes. With this wine we pay homage to Uncle Archimedes, a man who loved math and mechanics as much as his namesake.

ALEXANDER VALLEY

Alexander Valley experiences a unique climate where warm days transition into cool evenings thanks to coastal fog that rolls into the valley each day. The appellation is also defined by its soil variety, which helps to promote greater flavor diversity. Red volcanic soils with high shale content dominate the eastern hillsides. Alluvial gravel fans are found on the valley floor. And steep slopes in the western region consist of rocky clay loam.


WINEMAKER’S NOTES

Crafted for the true connoisseur, Archimedes is produced in very limited quantities from the vintage’s most impressive lots of Cabernet Sauvignon. The 2014 vintage offered an outstanding crop of extremely high quality fruit with tremendous concentration due to persistent dry, warm weather. The wine matured in barrels for 17 months in order to achieve a high degree of tannin development, flavor integration, and textural refinement. For those who wish to enjoy the wine now, we recommend decanting for several hours prior to serving; patient wine lovers will enjoy even greater complexity with an additional 3-5 years of cellaring.

TASTING NOTES

Extracted and textural on the palate with ample tannin structure, the initial perfume is redolent of baked boysenberries, violets, and Mexican cocoa. Lush, spicy flavors of blackberries, black plums, and currants are accented by mineral expressions of graphite. As the wine opens up, red fruits begin to emerge along with notes of anise and smoky oak. This vintage is a true beauty, complex and dramatic with great length.

APPELLATION: ALEXANDER VALLEY	
BLEND: 79% CABERNET SAUVIGNON, 21% MALBEC	
ALCOHOL: 14.1%	
BARREL REGIMEN: 17 MONTHS IN FRENCH OAK; 50% NEW WOOD	
ACID: .59G/100ML	PH: 3.69
RELEASED: SEPTEMBER 2016	
PRODUCTION: 1,515 CASES	


 Corey Beck, Winemaker