



SABOTAGE

Dedication to quality dominates the winemaking for Sabotage. I want wine that offers richness, complexity and balance with each sip.

I chose the Cabernet grapes that make up Sabotage from several of the most respected sub-appellations throughout Napa Valley and long-time Cabernet growers who have been partners with my family from the beginning. These relationships allow me diversity in sourcing. I find this important because diversity helps develop layers of complexity that span the range of Cabernet's impact on the palate. When choosing the Cabernet for the final blend, I considered each lot individually in terms of the grape as well as at the different barrels used for aging. I felt that using this holistic approach was the best method to bring out the true essence of the Cabernet grape.

"My passion for wine sabotaged my legal career and creating a Napa Valley Cabernet Sauvignon became an obsession. The 2014 Sabotage represents a culmination of my experience in the wine country since law school, and I have sourced fruit from a range of Napa Valley vineyards and sub-appellations to create the rich, complex wine of my dreams."

WINEMAKING

Although Mother Nature sabotaged the Napa Valley with drought and an earthquake, I consider the 2014 vintage in Napa Valley a very strong vintage of high quality with depth of flavor and excellent, unique character.

Despite the drought (the third year of what was to become a five-year drought), the Napa Valley produced some spectacular weather, nearly perfection for growing Cabernet Sauvignon. The vines, which produce their best fruit under stress, benefited from a long warm growing season and delivered small berries with concentrated flavors and tannins. The mountain fruit from vineyards on Atlas Peak and Diamond Mountain in particular came in at an even pace with well-developed fruit character and tannin structure and bright acidity. The wine was aged for 20 months in 100% French oak (40% new).

TASTING NOTES

Aromatics suggest tobacco, bold black fruit and notes of graphite. On the palate, red, blue and black fruits are balanced by hints of currant, vanilla and mocha. The young tannins will evolve over time and help expand the long finish.

VINTNER

SEAN RONEY



APPELLATION

Napa Valley

SOURCING

St. Helena, Atlas Peak, & Diamond Mountain

VARIETAL COMPOSITION

83% Cabernet Sauvignon, 6% Cab Franc, 6% Merlot, 4% Petit Verdot & 1% Malbec

TECHNICAL DATA

pH 3.91
TA 0.6 g/100 mL
Alc. 14.1%

CASES PRODUCED

2,000

