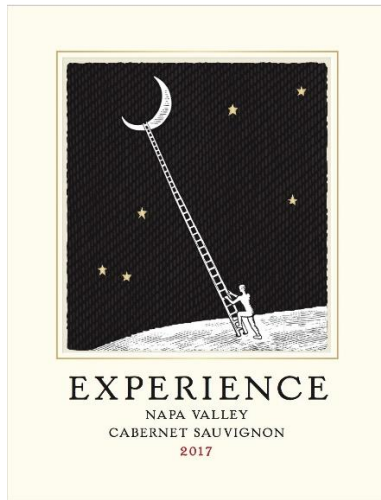


the wine trust

HERITAGE • TRADITION • CRAFT



Experience Winery Overview

Owners: Travis and Catherine Vale

Country / Region: USA, California, Napa Valley

Founded: 2010

Description: Travis and Catherine Vale met while traveling and bonding over a shared love of wine. After marrying, they moved back to Travis' native California and in 2010 began growing grapes and launched a wine brand, eventually acquiring a vineyard and home in Napa's Oak Knoll. The wine's name, Experience, pays homage to the New Zealand tour bus (Kiwi Experience) on which they met.

Wine Notes – 2019 Experience Napa Valley Cabernet Sauvignon

Experience Napa Valley Cabernet Sauvignon is a blend of Cabernet Sauvignon and Merlot, drawn from grapes grown in a number of Napa's most esteemed AVAs. Amazingly, 17% of the juice for this wine was barrel-fermented and barrel-aged in new French oak, a treatment typically found only in some of Napa's most expensive bottlings and adds tremendous depth and intensity. The remainder of the wine is fermented in stainless steel and then aged in neutral oak. The result is a classic, gorgeous, deep ruby Napa Cab boasting an intense nose of ripe black fruit. The palate offers cassis, blackberry and black cherry and the finish is long with a silky, rich texture.



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- **90 points. Editor's Choice**

Technical Specifications

Varietal Composition:	98% Cabernet Sauvignon, 2% Merlot
Vineyard Region:	Napa Valley – Oak Knoll, Rutherford, Howell Mountain, Oakville, and Diamond Mountain AVAs.
Vine Age / Exposure:	15-20 years old, various exposures
Production Volume:	10,00 cases
Vineyard Characteristics:	Gravelly terraces and alluvium formed from volcanic flows
Wine-Making / Vinification:	Hand harvested, 17% of the blend was barrel fermented in 59-gallon new French Oak barrels, 76% traditional stainless for 2 weeks. 17 months aging in 17% new French oak, 84% neutral oak for balance, filtered and fined, four months bottle age prior to release
Alcohol / Volume:	14.5%
Acidity:	0.57 g/L
Residual Sugar:	3.1 g/l