



Harvest & Varietal Information

VINTAGES: 2014, 2015

VINEYARD LOCATIONS: 70% Spring Mountain District, 30% Valley Floor, 100% Napa Valley

RELEASE DATE: September 1, 2019

What we want is a Red to drink Right Now—something with a distinct personality and a touch of class. That's our Cain Cuvée. Our goal is drinkability, versatility, complexity, and satisfaction.

If you've known Cain you'll know that for decades now, that rather than 'making' copycat wines of the Napa Valley, we've always sought to allow our grapes to express themselves, not to force the issue through wine-making, but to follow the wine where it wants to go. Then we compose harmonious blends that best express the vineyards and the vintages.

In the case of our Cain Cuvée, we're looking for lightness and a zesty mouthwatering vibrancy to accompany a wide range of dishes. However, some years are lighter and some years are fuller...this one is fuller.

The NV15 follows in style both the NV14 and the NV13, with a bit more weight on the palate. This one will still pair with grilled seafood, but it's not a delicate wine. Here are my notes:

Soft sweet plums, roasted meats...bit of forest floor and savory mushroom...sweet, warm, full...satisfying grip. A lot of wine. Slips right down. Lovely aftertaste.

Ever since 1998, in the Cain Cuvée, we've been blending two vintages. It's a method that creates balance and complexity. The NV15 is a composition of 2014 and 2015, two rather powerful years. 2014 was the third year of our most recent drought, and 2015 had a very low yield due to cool foggy weather during flowering in late May. That's farming.

There's a big chunk of the inimitable Cain Vineyard here: fresh, aromatic, savory. But keep in mind that the ones chosen specifically for the Cain Cuvée will be our lightest, most drinkable lots, often from the coolest parts of the vineyard and usually from the older vintage, with more time in cellar. We build our Cuvée on a base of wines specifically harvested and vinified for the purpose of lightness and freshness. This is a wine of intention.

Christopher Howell, Wine-Grower