

NENOW

A member of the Behrens Family of fine winemakers

My wife, Lori, and I have had a love of fine wines for years, and we are fortunate to have two excellent Napa Valley winemakers in the family: Lori's sister, Lisa Drinkward of Drinkward Peschon, and brother-in-law Les Behrens of Behrens Family Winery (formerly Behrens & Hitchcock). For many years I have helped Lisa and Les with crush at their beautiful Napa Valley winery at the top of Spring Mountain. Spending much of my vacation time each year, I gained hands-on knowledge of how these fine wines are made. In 2003 Les suggested that we take some of the wonderful Cabernet Sauvignon fruit from the Kenefick Ranch near Calistoga and try making our own wine. Using the skills I had learned from these highly praised winemakers, we crafted our first vintage of Nenow wines. This connection has helped us foster relationships with wonderful vineyard owners, allowing us to choose the fruit for our wine based on quality and sustainable farming practices.



Vineyard:

Comprised of 125 acres, Kenefick Ranch is distinct from other Napa Valley vineyards in its terrain and climate. Soil types vary from red, rocky volcanic soil to deeper, fine grey sands and the south-west facing vineyards take full advantage of the long hot summer days of Calistoga. Combined, this landscape not only produces exceptional quality of grapes (like Cabernet Sauvignon, Cabernet Franc, Syrah, Petit Verdot and Sauvignon Blanc, to name a few) but likewise the terrior can be found in the unique wines from over 10 prestigious wineries.

Varietals:

91% Cabernet Sauvignon, 6% Merlot & 3% Cabernet Franc

Harvest Dates:

October 9th, 2007

Alcohol:

15.2%

Winemaking:

Cluster sorting, gently destemmed

two day cold soak, 14 day fermentation

Barrel aged 24 months, bottle ageing 12 months

Cooperage:

100% French oak (35% new)

Production

310 cases