



2014 ADAMVS CABERNET SAUVIGNON 'QUINTVS'

OUR WINES

As with nature, great Cabernet Sauvignon is an expression of many elements working in harmony. Each vintage we ferment and age as many as forty small lots to create three wines: ADAMVS, QUINTVS, and TÉRES. Though all three possess the layered purity, opulent texture and lush tannins that mark the finest cabernet sauvignon, each offers its own distinctive expression of ADAMVS.

Denise & Stephen Adams

SENSORY

In every vintage, QUINTVS embodies the geologic diversity of the ADAMVS Estate. The 2014 vintage bears beautiful layers of perfume that give the wine a floral lift. Undertones of earth and a tightly focused energy embody the ADAMVS site. The balance between blue fruits, clay, and crushed rocks is reminiscent of the vineyard's soil diversity. The palate offers a sweet and savory element along with a rich and sensual structure that begs the next sip. Drink now with a firm decant or lay down for ten to fifteen years.

TECHNICAL

COMPOSITION | 100% Cabernet Sauvignon

HARVEST | October 9th + 10th, 2014

AGING | 22 months in 85% new French oak

SERVING | Decant at 55-60° Ferenheit for two hours