

The background of the page is a dark grey color with faint, light-colored mathematical and chemical formulas. At the top, there is a complex vector calculus equation involving  $\vec{u}'$ ,  $\vec{\nabla}T$ ,  $\vec{\nabla}P$ , and  $\frac{\partial P}{\partial \eta}$ . Below this, there are several chemical structures, including a carboxylic acid group  $\text{HOOC-CH}_2\text{-NH}$ , a benzene ring with hydroxyl ( $\text{HO}$ ) and carboxyl ( $\text{COOH}$ ) groups, and a note that says "divided by 2" and "Result: same refer to freq.". The text of the article is overlaid on this background.

### 2014 EXPERIMENT H3.4

Many aspects of winemaking are bound by tradition, and the standard and familiar-sized 225-liter barrel used in Bordeaux and Napa is one such example. For this Experiment wine, we were curious to try aging the wine in slightly larger-sized barrels to see how vessel size affects the wine's evolution. Generally, wine in a large vessel progresses more slowly than wine in a small vessel; what difference will 25% more barrel volume make? What we are learning from this experiment will inform our future explorations, perhaps using a combination of cooperage sizes to balance freshness and development.

The 2014 Experiment H3.4 wine was aged entirely in 300L barrels, known as "hogsheads," and the resulting wine has great fruit character and vibrancy. It is a wine with both power and focus, exhibiting lively notes of cherry, plum, sage, violets, boysenberry, and black tea. It will continue its evolution with time in the glass, and when young, by decanting before serving.

AUSTIN PETERSON *Winemaker*

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