FOOD&WINE

2014 Wine the only producers you'll need to know this year

by Mary G. Burnham with Richard Nalley

DAVID ARTHUR VINEYARDS

Pritchard Hill, on the eastern slope of Napa Valley, is now hallowed Cabernet Sauvignon ground, but when Donald Long and his son David came along in 1978, they had to wrestle their first vines out of the rocky ground at 1,200 feet. That 21-acre vineyard now yields four reds, including the Cabernet-Sangiovese blend Meritaggio and the top-end Elevation 1147, as well as a Chardonnay that is grown downvalley and closer to sea level. **BOTTLES TO TRY**

O Chardonnay / \$\$\$

Elevation 1147 Cabernet Sauvignon / \$\$\$\$

DELOACH VINEYARDS

The 2003 purchase of DeLoach by French wine entrepreneur Jean-Charles Boisset gradually shifted the venerable brand's emphasis from Zinfandel and Chardonnay to Pinot Noir, while retaining strong footholds in both of those varietals. Boisset's passion for biodynamic viticulture and Burgundian winemaking (low intervention, limited new oak, traditional methods) has brought a new attention to detail to the top bottlings, which include the Vineyard Designate, Estate and OFS lines. DeLoach is a generally high-percentage bet, though you need to be sure of what you're buying: The label encompasses a bewildering variety of price tiers.

BOTTLES TO TRY

OFS Chardonnay / \$\$

Estate Collection Pinot Noir / \$\$\$

DONKEY & GOAT

An in-town Berkeley-based winery, Donkey & Goat is owned and run with evangelical fervor by Jared Brandt and his wife, Tracey. The bread and butter here is Rhône-style wines, particularly the Syrahs sourced from several cool-climate North Coast vineyards, but the winery also turns out some well-regarded Pinot Noir and versions of Chardonnay. All of the wines are made naturally (no adding lab yeast or enzymes, fining or filtering, or overoaking), which allows the fruit and *terroir* to come to the fore.

BOTTLES TO TRY

O Grenache Blanc 100% Skin Fermented / \$\$

The Recluse Syrah / \$\$\$