This wine honors long-time Shafer Winemaker Elias Fernandez and his relentless pursuit of quality. Sourced from a single ridgetop vineyard adjacent to the southern border of Stags Leap District, the grapes for Relentless are a proprietary blend of Syrah and Petite Sirah.

**Release Date**

September 1, 2017

**Vineyard Locations**

A small ridgetop site and a foothills site along the Vaca Mountains just south of Stags Leap District

**2014 Growing Season**

This was the third in a string of warm, sun-soaked vintages from spring through early autumn. The consistency of daytime heat and evening coolness created a model growing season in which we harvested fruit with abundant color and concentration, along with enticing, rich aromatics.

**Varietal Composition**

89% Syrah, 11% Petite Sirah

**Brix at Harvest**

24.0° - 26.0°

**Cooperage**

30 months in 100% new 60-gallon French oak barrels (Allier & Tronçais)

**Alcohol**

15.8%

**Wine Maker’s Comments**

“The first pour offers an endlessly rich density of meaty, smoky, black fruit aromas while the wine saturates the mouth with deep flavors of black licorice, bramble fruit, black pepper, allspice, bacon, and char. All of this opulence is energized with underlying acidity and bound together with structured, ripe tannins built for very long term ageability.”

—ELIAS FERNANDEZ

**What Others Are Saying**

“Shafer’s 2014 Relentless is fabulous … lavender, mint, violets and crème de cassis notes are laced into the super-expressive finish.”

—ANTONIO GALONI, VINOUS

**Shafer Vineyards**

Shafer Vineyards is a 30,000 case winery in Napa Valley’s Stags Leap District managed by the father and son team of John and Doug Shafer. The Shafer family owns and farms 200 acres of vineyards, sources for Shafer’s Cabernet Sauvignon, Chardonnay, Malbec, Merlot, Petite Sirah, and Syrah.