



2019 CAVE DWELLERS BLEND



Varietal Composition:
54% Cabernet Sauvignon
46% Syrah

Appellation:
Coombsville

Final Chemistry:
TA: 5.2g/L
pH: 3.93
Alcohol: 14.6%
Residual Sugar: 0.02%

Cellaring:
22 months in 75% new French oak

Production:
418 Cases

Bottled:
August 26th, 2021

Released:
October 17th, 2022

Growing Season

The growing season began with heavy rains that extended until late April, invigorating our cover crops and replenishing our soils. Warm sunny days coupled with cool nights allowed the 2019 harvest to develop at a steady rate with no major challenges. These mild conditions were ideal for our vines to slow down the ripening and preserve their freshness and acidity. Another stellar vintage where the winemaker lets the vineyard express itself.

Winemaking

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. A 48-hour cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

One of our favorite vintages ever produced... This year the volume turns up! Intense aromas of dark cherries, black berries and coffee grounds combine with a full texture and a broad mouthfeel. The Cabernet Sauvignon comes through a bit more in this release than others. Very approachable at a young age but sure to cellar nicely 12 - 15 years.

