



2017 CABERNET SAUVIGNON



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 100% new French oak

Appellation:
Napa Valley

Production:
246 Cases

Final Chemistry:

TA: 6.5g/L

pH: 3.64

Alcohol: 14.7%

Residual Sugar: 0.02%

Bottled:
September 4th, 2019

Released:
October 19th, 2020

Growing Season

The 2017 growing season encountered a series of dramatic changes starting with 180% of the average annual rainfall and some hail in February to one of the best fruit sets in years. We experienced weeks of cool, foggy mornings in the summer alongside record high temperatures towards the end of the season. These conditions resulted in a much shorter vintage with all our wines fermenting in the cave by mid-October. Crops were small but the quality is superb!

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

Vibrant floral aromas, ripe plums, red licorice, and sweet vanilla. This fruit driven Cabernet Sauvignon showcases a broad and lush mid-palate with beautiful texture and mouthcoating tannins. Layers of darker fruit and spice will continue to evolve with time, allowing power and finesse to reach a perfect balance. This wine will age nicely for the next 7-15 years.

