



2018 CABERNET SAUVIGNON



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 100% new French oak

Appellation:
Coombsville

Production:
646 Cases

Final Chemistry:

TA: 6.3g/L

pH: 3.7

Alcohol: 14.7%

Residual Sugar: 0.02%

Bottled:
September 10th, 2020

Released:
October 18th, 2021

Growing Season

After a few years of early picking in Napa Valley, the 2018 harvest was a “classic”. Mother Nature gifted us a picture perfect growing season starting with sufficient rains in the winter, mild spring temperatures and a summer filled with sunshine. After a turbulent 2017, patience was crucial this year with the last of our fruit hanging strong until the first week of November. This vintage was the winemaker’s dream: a long, slow-paced harvest with incredible yields and exceptional quality.

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

Deep blackberry cassis and dark chocolate provide the underlying muscle while spicy cedar, cherry, earth and spice nuances dance above. A rich, broad wine showing off its soft fleshy tannins, great texture and long lingering flavors. Showing well at release but will age gracefully over the next decade.

