



2018 CAVE DWELLERS BLEND



Varietal Composition:
55% Cabernet Sauvignon
38% Syrah / 6% Malbec
1% Petit Verdot

Appellation:
Coombsville

Final Chemistry:
TA: 5.9g/L
pH: 3.85
Alcohol: 14.6%
Residual Sugar: 0.02%

Cellaring:
22 months in 75% new French oak

Production:
524 Cases

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

Exotic layers of blood orange, spicy peppercorn and bacon with juicy black cherry and plum on the palate. The wine is savory and mouth coating with soft tannins and excellent length. Showing well at release and will continue to develop over the next 5 - 10 years.

