



2019 CABERNET SAUVIGNON



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 100% new French oak

Appellation:
Coombsville

Production:
617 Cases

Final Chemistry:

TA: 5.5g/L

pH: 3.8

Alcohol: 14.7%

Residual Sugar: 0.02%

Bottled:
August 25th, 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

This Cabernet Sauvignon is a great example of what Coombsville has to offer. Powerful yet refined, structured while still elegant. Cassis, cocoa, graphite and delicate floral aromas unite simultaneously bringing numerous layers of complexity and a long finish. Drink at release or enjoy its evolution over the next 15 - 20 years.

