



## 2020 CABERNET SAUVIGNON



**Varietal Composition:**  
100% Cabernet Sauvignon

**Cellaring:**  
22 months in 100% new French oak

**Appellation:**  
Coombsville

**Production:**  
372 Cases

**Final Chemistry:**

TA: 5.9g/L

pH: 3.7

Alcohol: 14.5%

Residual Sugar: 0.02%

**Bottled:**  
August 24th, 2022

**Released:**  
October 16th, 2023

### **Growing Season**

The 2020 season started with a rather warm and dry winter, late rains and cold weather surprised us at the end of March. While the spring was mild and sunny, leading to a heavy fruit set, the summer brought very cool mornings coupled with extremely warm days. Heat spikes helped move the harvest forward and most of our fruit was picked a full two weeks ahead of the normal schedule. Our new vines gifted us with their first year of full production and 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**

Another beautiful 100% Cabernet Sauvignon with great structure, firm tannins and compelling aromatics. Bright and lively with cherry, cassis and plum flavors layered below floral aromas of fresh rose petals, cedar, black tea, and cocoa. Despite its youth, this wine allows itself to be appreciated without hiding its latent potential, a promise for decades to come. Enjoy for the next 7-15 years.

