

2017 NAPA VALLEY CABERNET SAUVIGNON RECTOR CREEK VINEYARD

Rector Creek Vineyard is located north of Yountville along the Silverado Trail. A unique climate featuring a cooling afternoon breeze combined with Rector Creek's rocky alluvial soils creates excellent growing conditions for the vines. As a result, the Cabernet Sauvignon from this vineyard exhibits graceful violet and rose petal aromatic, fine-grained tannins and abundant dark fruit flavors of blackberry and black raspberry.

VINTAGE NOTES

The 2017 growing season began with abundant winter rains, followed by a warm, dry spring that led to a perfectly timed budbreak. In addition to replenishing the water table, the early season rains produced robust canopies, which provided invaluable shade during a week-long heat event that kicked harvest into gear during the last week of August. This was followed by a much-needed cooldown that allowed the vines to recuperate, while also giving us extra hangtime for flavor development and tannin resolution. We harvested throughout September and into early October, with the grapes showing lovely ripeness and quality, yielding plush, polished and wonderfully complex wines.

WINEMAKING NOTES

Dark, juicy and provocative, this wine displays aromas of blackberry, black plum and blueberry, with silky undercurrents of mocha and molasses. The dark berry notes are echoed on the palate, where they mingle with hints of dark chocolate, sweet tobacco leaf and violets. Framed by firm, but well-integrated tannins, this wine builds to a long resonant finish with lingering notes of cassis and violet.

WINEMAKING

APPELLATION Yountville, Napa Valley

Rector Creek Vineyard VINEYARD

100% estate fruit VARIETAL COMPOSITION

95% Cabernet Sauvignon, 5% Merlot

Aged 18 months in 100% French oak OAK PROFILE & AGING

85% new

14.5% ALCOHOL

рΗ 3.69

0.57 g/100 ml ACIDITY

