




TECHNICAL NOTES

APPELLATION: Coombsville,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.59

TA: 5.9 g/L

AGING: 19 months in 48% new
French oak

VEGAN FRIENDLY



DISTRICT COLLECTION

COOMBSVILLE CABERNET SAUVIGNON

2017

IN THE VINEYARD

The grapes for this Cabernet Sauvignon were harvested from two vineyards within the Coombsville appellation. Both are planted on slight hillsides in gravelly loam soils. The vineyards are steeped in morning fog resulting in the grapes to ripen slowly creating a savory Cabernet Sauvignon with silky tannins.

ABOUT THE VINTAGE

Marked by extreme conditions that reduced crop size, the 2017 vintage started with abundant winter rainfall followed by a mild spring which led to vigorous vines. The growing season saw three heat spikes, including one over Labor Day weekend kicking harvest into high gear. By October 8, nearly 90% of the grapes had been harvested and the resulting wine is characterized as elegant with a great complexity of flavor.

CONVERSATIONS WITH THE WINEMAKER

The fruit was hand harvested on October 5 and went through an extended maceration with the grapes on skins for 40 days. After fermentation, the wine was gently pressed, raked and aged for 19 months in 48% new Ermitage and Radoux French oak barrels. The wine was bottle on July 17, 2019 unfiltered and unfiltered.

WINE PROFILE

A bouquet of herbs mixed with bittersweet chocolate greet the nose in this Cabernet Sauvignon from Coombsville. Ripe raspberry, cherry and blueberry flavors are enhanced by notes of baked plum and tobacco. This is a full-bodied wine with smooth tannins and balanced acidity. There is a nice freshness to the lingering finish.