



DISTRICT COLLECTION

OAK KNOLL CABERNET SAUVIGNON

2017

IN THE VINEYARD

The grapes for the Oak Knoll Cabernet Sauvignon are sourced from a single vineyard in the middle of the valley floor. Planted in Pleasanton Loam over a rocky sub-surface layer, creating very deep and well-drained soils.

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 grapes were harvested in early October and fermented on the skins for 51 days with extended maceration. A mixture of native and inoculated fermentations, the wine was gently pressed, racked and aged for 18 months in 38% new French oak barrels, primarily from Seguin Moreau and Berthomieu coopers. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

TECHNICAL NOTES

APPELLATION: Oak Knoll,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.64

TA: 5.9 g/L

AGING: 18 months in 38%
new French oak

WINE PROFILE

This 2017 Oak Knoll Cabernet Sauvignon opens with alluring blackberry, baked plum and bay leaf aromas with a touch of tobacco. Savory flavors of cedar, warm blueberry pie and toasted almonds spread across the palate. This is a full-bodied wine with a round mouthfeel, balanced acidity and bold tannins. The finish is long and satisfying.

