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## DISTRICT COLLECTION

RUTHERFORD CABERNET SAUVIGNON

**2017**

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### IN THE VINEYARD

The grapes were harvested primarily from our Rutherford estate with a splash from another vineyard to really enhance the appellations characteristics. Fruit was selected from the older blocks that are planted in Pleasanton Loam 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 the early morning hours of October 23 and were fermented on the skins for a total of 52 days. After native fermentation, the wine was gently pressed, racked and aged for 18 months in 36% new French oak barrels from Baron and Leroi. The wine was bottled unfiltered and unfiltered on July 17, 2019.

### WINE PROFILE

Red and black currants, gravelly earth, hazelnut and tobacco aromas spring from the glass. Bitter cherry and raspberry flavors with a touch of mint are found on the beautifully textured palate. This is a full-bodied Cabernet Sauvignon with fine-grained tannins and a lively finish.

### TECHNICAL NOTES

**APPELLATION:** Rutherford,  
Napa Valley

**VARIETALS:**  
100% Cabernet Sauvignon

**ALCOHOL:** 14.5% by vol.

**PH:** 3.59

**TA:** 5.6 g/L

**AGING:** 18 months in 36%  
new French oak

**VEGAN FRIENDLY**

