



DISTRICT COLLECTION

SPRING MOUNTAIN CABERNET SAUVIGNON

2017

IN THE VINEYARD

The grapes for the Spring Mountain Cabernet Sauvignon were harvested from a single vineyard sitting at the very top of the appellation at an elevation of 2,000 feet. Planted on Aiken loam soils, which were formed from basic volcanic rocks, the vineyard sits above the fog line and away from trees leaving it quite exposed at the top of the mountain.

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 hand harvested in the early morning hours before going through extended maceration with the fruit on skins for 31 days. After native fermentation, the wine was gently pressed, racked and aged for 19 months in 43% new Ermitage French oak barrels. The wine was bottled unfiltered and unfiltered on July 12, 2019.

WINE PROFILE

A dark purple in the glass, this Cabernet Sauvignon from Spring Mountain opens with aromas of sassafras and notes of bay leaf. The textured palate showcases flavors of blackberry, blueberry, black cherry and hints of espresso. Full-bodied with fine-grained tannins, the finish has a lot of energy and freshness.

TECHNICAL NOTES

APPELLATION: Spring Mountain,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.74

TA: 5.7 g/L

AGING: 19 months in 43% new
French oak

VEGAN FRIENDLY

