



DISTRICT COLLECTION

RUTHERFORD CABERNET SAUVIGNON

2019

IN THE VINEYARD

The grapes were harvested primarily from a single block at the back of our Rutherford estate. These older vines that are planted in Pleasanton Loam soils, which keep the vines cool and slows ripening, embrace the true characters of “Rutherford Dust.”

ABOUT THE VINTAGE

2019 began with heavy rain in February. Additional rain during spring flowering was followed by cool temperatures allowing grapes to mature gradually. Grapes ripened at low sugar levels due to an extended mild growing season with harvest starting one to two weeks later than normal. Grapes displayed full flavors, fresh acidity and superb balance.

CONVERSATIONS WITH THE WINEMAKER

The grapes were harvested in the early morning hours of October 26 and were fermented on the skins for a total of 54 days. After native fermentation, the wine was gently pressed, racked and aged for 19 months in 41% new Taransaud, Demptos and Ermitage French oak barrels. The wine was bottled unfiltered and unfiltered on July 9, 2021.

WINE PROFILE

Alluring aromas of stewed plums, blackberry, mint chocolate, tobacco, earth and allspice arise from the glass. This full-bodied wine has loads of crème de cassis with rich black fruit. Soft, velvety tannins offer a sensual mid-palate leading to a well-balanced, lingering finish.

TECHNICAL NOTES

APPELLATION: Rutherford,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15% by vol.

PH: 3.92

TA: 5.3 g/L

AGING: 19 months in 41% new
French oak

VEGAN FRIENDLY

