



**2017**  
**RESERVE**  
NAPA VALLEY RED WINE

The cherished Napa Valley landscape is planted to 47,000 acres of wine grapes and segmented into 16 district AVA's, each lauded for their unique and diverse terroir. Ranging from cool, coastal influences to warmer temperatures, mountainous terrain to valley floor, clay soil to volcanic rock, the Napa Valley American Viticulture Areas are truly remarkable.

The wines of 1881 Napa honor the rich history, legacy and heritage of this world-famous winegrowing region from its district wines to select wines blended with fruit from across the valley to create the ideal expression of a Napa Valley wine.



*ABOUT THE VINYARD:*

The fruit for this wine was sourced primarily from three different vineyard sites. The Cabernet Franc is from a vineyard on a east Calistoga AVA on deep, well drained, obsidian speckled volcanic loam soils. The Cabernet Sauvignon is hillside fruit sourced from vineyards in the Mayacamas overlooking Rutherford and also from a rocky hillside vineyard overlooking Stag's Leap. This south Napa vineyard was consumed by the 2017 Atlas Peak fire a few days after picking. This year represents the first fruit after 5 years of replanting and hard work.

*ABOUT THE VINTAGE:*

The 2017 vintage across California was marked by extreme conditions that reduced crop size, starting with abundant winter rainfall and mild spring weather, which led to vigorous vines. The growing season saw three heat spikes including one over Labor Day weekend that kicked harvest into high gear. Small in quantity, these grapes led to a well-balanced wine with high levels of concentration.

*WINEMAKER'S NOTES:*

This 2017 Napa Valley Red Wine opens with bright red fruit aromas of raspberry and fresh cut strawberry. Cherry-cola flavors spread across the palate with a hint of white pepper and dusty notes creating a nice texture. This wine is nicely rounded with good structure, robust tannins and a strong, elegant finish.

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*Appellation:* Napa Valley

*Alcohol:* 15.5%

*pH:* 3.75

*TA:* 5.35 g/L

*Aging:* 19 months in 60% new French oak

Vegan