




TECHNICAL NOTES

APPELLATION: Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15.5% by vol.

PH: 3.88

TA: 6.2 g/L

AGING: 19 months in 38%
new French oak

BOTTLED: July 12, 2019
unfined and unfiltered

VEGAN FRIENDLY



DISTRICT COLLECTION

DIAMOND MOUNTAIN CABERNET SAUVIGNON

2017

IN THE VINEYARD

Our Diamond Mountain District Cabernet Sauvignon was harvested from a single vineyard that sits high above the fog line at 2,000 feet. The vines are planted in shallow soils that are derived from volcanic and sedimentary rock.

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

After harvesting, the grapes were fermented on the skins for 35 days. After a native fermentation and extended maceration, the wine was gently pressed, racked and aged for 19 months in 38% new Baron French oak barrels. Tightly grained, French oak barrels from forests in the center of France impart their oak on wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

A deep purple in the glass, this Cabernet Sauvignon from Diamond Mountain opens with aromas of cassis, baked blackberries and a hint of dark chocolate. Dried red fruit flavors are layered with touches of espresso and notes of earthy minerality. The palate is seamless and full-bodied with firm, fine-grained tannins and a lingering finish.