




TECHNICAL NOTES

APPELLATION: Oakville,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15% by vol.

PH: 3.59

TA: 6.3 g/L

AGING: 19 months in 46%
new French oak

VEGAN FRIENDLY



DISTRICT COLLECTION

OAKVILLE CABERNET SAUVIGNON

2017

IN THE VINEYARD

The grapes for the Oakville Cabernet Sauvignon were sourced from a single vineyard at the corner of Oakville cross road. This knoll-top vineyard is home to young vines that are expertly maintained and densely planted meter by meter for sun exposure and grape ripening maturity. The soil of this vineyard is Perkins Gravelly Loam soil which features weathered volcanic rock and alluvial sediments that create iron rich soil.

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 fermented on the skins for an average of 41 days with pump overs twice daily. After native fermentation, the wine was gently pressed, racked and aged for 19 months in 46% new Taransaud and Baron French oak barrels. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon. The wine was bottled unfinned and unfiltered.

WINE PROFILE

Black cherry, warm black currants and stewed plums with notes of dried mint leap from the glass. Plush dark fruit flavors are met with a touch of bakers chocolate. Gentle on the palate with silky tannins, this is a balanced and elegant wine with warm earth notes on the finish.