

TECHNICAL NOTES

APPELLATION: St. Helena, Napa Vallev

VARIETAL:

100% Cabernet Sauvignon

ALCOHOL: 15%

PH: 3.79

TA: 5.8 g/L

AGING: 18 months in 41% new

French oak







DISTRICT COLLECTION

ST. HELENA CABERNET SAUVIGNON
2017

IN THE VINEYARD

The grapes for the St. Helena Cabernet Sauvignon were sourced from a single vineyard located on the West side of St. Helena. This vineyard is located on gravelly alluvial fan soil with excellent drainage, an essential component in high quality fruit development. The vines are less vigorous in this area of the Napa Valley, producing smaller berries and lower yields, for more concentrated, intense wines with good tannin structure. The wine is produced to showcase the terroir and distinct flavor characteristics of our cherished vineyards.

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

To ensure ripeness, the morning side of the vine was harvested on September 30 while the afternoon side, which has more leaf protection from the sun, was harvested on October 7. The grapes were fermented on the skins for a total of 47 days. After extended maceration and fermentation, the wine was gently pressed, racked and aged for 18 months in 100% French oak barrels, with 41% in new oak from the Baron cooper.

WINE PROFILE

Deep garnet-purple in the glass, bright floral notes spring from the glass with blackcurrants and Asian spice. Bold and juicy flavors of raspberry and cherry are layered with chocolate. The mid-palate is beautifully textured with racy tannins and bright acidity. The finish is silky and lingers.