



DISTRICT COLLECTION

YOUNTVILLE CABERNET SAUVIGNON

2017

IN THE VINEYARD

Harvested from a single vineyard on State Lane in the warmer northern reaches of east Yountville, considered the “prime spot”, this 100% Cabernet Sauvignon benefited from the AVA’s rocky, well-drained soils and a long growing season that allowed the fruit time to develop unique flavor characteristics and truly demonstrate the region’s terroir

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 harvested on October 4 and fermented on the skins for 58 days with an extended maceration. After fermentation, the wine was gently pressed, racked and aged for 19 months in Demptos and Ermitage French oak barrels, 58% new oak. 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. The wine was bottled unfinned and unfiltered.

WINE PROFILE

Our 2017 Yountville Cabernet Sauvignon is a beautiful dark purple color in the glass with alluring aromas of cassis, black plum, and mulled spices. Dark fruit flavors continue through to the palate with notes of alder and violets. This wine has structured tannins and a round, polished finish that lingers.

TECHNICAL NOTES

APPELLATION: Yountville,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15.5% by vol.

PH: 3.75

TA: 5.6 g/L

AGING: 19 months in 58%
new French oak

