




TECHNICAL NOTES

APPELLATION: Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15.5% by vol.

PH: 3.79

TA: 5.7 g/L

AGING: 18 months in 46%
new French oak

BOTTLED: July 8, 2020
unfined and unfiltered

VEGAN FRIENDLY



DISTRICT COLLECTION

DIAMOND MOUNTAIN CABERNET SAUVIGNON

2018

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

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest.

CONVERSATIONS WITH THE WINEMAKER

After harvesting, the grapes were fermented on the skins for 37 days. After a native fermentation and extended maceration, the wine was gently pressed, racked and aged for 18 months in 46% new Ermitage and Seguin Moreau 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 garnet-purple in the glass, this Cabernet Sauvignon opens with notes of plum, red and black currants, cassis, cedar and dried herbs. Full-bodied with complex flavors of baking spice and dark fruit flavors are framed by firm, rugged mountain tannins. Textured and balanced, the finish is savory and long.