




TECHNICAL NOTES

APPELLATION: Oakville,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.68

TA: 6.0 g/L

AGING: 18 months in 47%
new French oak

VEGAN FRIENDLY



DISTRICT COLLECTION

OAKVILLE CABERNET SAUVIGNON

2018

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

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

The grapes were fermented on the skins for an average of 38 days with pump overs twice daily. After native fermentation, the wine was gently pressed, racked and aged for 18 months in 47% 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 unfined and unfiltered.

WINE PROFILE

A dark purple in the glass, this wine opens with aromas of violets, cassis, blackberry pie and hints of mocha. Full-bodied with dark plum fruit flavors that meld together with chocolate, spice and licorice. The finish is decadent and framed by ripe, plush tannins.