

TECHNICAL NOTES

APPELLATION: St. Helena. Napa Vallev

VARIETAL: 100% Cabernet Sauvignon

ALCOHOL: 15%

PH: 3.77 TA: 5.9 g/L

AGING: 19 months in 59% new French oak

VEGAN FRIENDLY



NAPA 🔃 VALLEY MMONA

DISTRICT COLLECTION

ST. HELENA CABERNET SAUVIGNON

2018

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

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 harvested in the cool morning hours of October 18. The fruit was fermented on the skins for a total of 42 days. After extended maceration and fermentation, the wine was gently pressed, racked and aged for 19 months in 59% new French oak barrels from Baron, Taransaud and Ermitage. The wine was bottled unfined and unfiltered on July 7, 2020.

WINE PROFILE

Opening with aromas of cassis, dark currant fruits, crushed blackberries, black raspberries and boysenberries. This is a full-bodied wine with rich and complex flavors of dried earth, roasted coffee and tobacco with notes of violet. Polished tannins lead to a long and fresh finish.