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## DISTRICT COLLECTION

YOUNTVILLE CABERNET SAUVIGNON

**2018**

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### IN THE VINEYARD

The grapes for this 2018 Cabernet Sauvignon were harvested from two vineyards on State Lane in the warmer northern reaches of east Yountville. Only half a mile apart, one vineyard is on boomer soil- more volcanic based while the other is planted in Cortina which has more alluvial fan and lots of cobblestones and river 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

The grapes were harvested on October 14 and October 29 because one vineyard is protected from the sun therefore extending hangtime. The grapes were fermented on the skins for 54 days with an extended maceration. After fermentation, the wine was gently pressed, racked and aged for 18 months in Ermitage and Taransaud French oak barrels, 38% 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 2018 Yountville Cabernet Sauvignon opens with floral notes of spring flowers, herbs and dark cherry aromas. Concentrated flavors of strawberry, raspberry and rhubarb are met with a touch of chocolate and baking spice. With fine-grained tannins, the finish is seamless.

### TECHNICAL NOTES

**APPELLATION:** Yountville,  
Napa Valley

**VARIETALS:**  
100% Cabernet Sauvignon

**ALCOHOL:** 15% by vol.

**PH:** 3.83

**TA:** 6.0 g/L

**AGING:** 18 months in 38%  
new French oak

