



APPELLATION: Coombsville,

Napa Valley

VARIETALS:

100% Cabernet Sauvignon

ALCOHOL: 15% by vol.

PH: 3.59

TA: 5.9 g/L

AGING: 19 months in 48% new

French oak



DISTRICT COLLECTION

COOMBSVILLE CABERNET SAUVIGNON

2019

IN THE VINEYARD

The grapes for this Cabernet Sauvignon were harvested from two vineyards within the Coombsville appellation. Both are planted on slight hillsides in gravelly loam soils. The vineyards are steeped in morning fog resulting in the grapes to ripen slowly creating a savory Cabernet Sauvignon with silky tannins.

ABOUT THE VINTAGE

Heavy spring rains enriched the soils and delayed bud break by a few weeks. A heat spike in June, followed by warm weather, brought even veraison throughout the vineyards. A cooling trend and touch of rain in mid-September created ideal conditions for the 2019 harvest which is considered a near-perfect vintage.

CONVERSATIONS WITH THE WINEMAKER

The fruit was hand harvested on October 5 and went through an extended maceration with the grapes on skins for 38 days. After fermentation, the wine was gently pressed, racked and aged for 19 months in 48% new Taransaud, Ermitage and Baron French oak barrels. The wine was bottle on July 12, 2020 unfined and unfiltered.

WINE PROFILE

A lovely dark purple in the glass, tangy currant, cranberry and earthy notes greet the nose. Ripe and dense raspberry and blackberry compote flavors spread across the palate with a subtle hint of sweet bay leaf. This is a full-bodied wine with robust tannins and a red tea accent on the finish.