




TECHNICAL NOTES

APPELLATION: Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.81

TA: 5.8 g/L

AGING: 19 months in 29%
new French oak

BOTTLED: July 9, 2021
unfined and unfiltered

VEGAN FRIENDLY



DISTRICT COLLECTION

DIAMOND MOUNTAIN CABERNET SAUVIGNON

2019

IN THE VINEYARD

Our Diamond Mountain District Cabernet Sauvignon was harvested from a single vineyard at the lower elevations of the north facing slopes. The grapes are provided an opportunity to ripen more slowly despite the heat of the upper Napa Valley.

ABOUT THE VINTAGE

2019 began with heavy rain in February. Additional rain during spring flowering was followed by cool temperatures allowing grapes to mature gradually. Grapes ripened at low sugar levels due to an extended mild growing season with harvest starting one to two weeks later than normal. Grapes displayed full flavors, fresh acidity and superb balance.

CONVERSATIONS WITH THE WINEMAKER

After harvesting, the grapes were fermented on the skins for 35 days. After a native fermentation and extended maceration, the wine was gently pressed, racked and aged for 18 months in 29% new 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 exquisite vision of garnet in the glass, this Cabernet Sauvignon envelops with notes of red and black currants, cassis, dark plum and cedar. Full-bodied with intricate flavors of all spice and dark fruit flavors are framed by strong, developed tannins. Composed, textured and well-balanced, the finish is delightfully savory and long.