




TECHNICAL NOTES

APPELLATION: Yountville,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15% by vol.

PH: 3.83

TA: 6.0 g/L

AGING: 19 months in 22%
new French oak



DISTRICT COLLECTION

YOUNTVILLE CABERNET SAUVIGNON

2019

IN THE VINEYARD

The grapes for this 2019 Cabernet Sauvignon were harvested from two blocks within a single vineyard on State Lane in the warmer northern reaches of east Yountville.

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 grapes were harvested on October 5 and fermented on the skins for 49 days with an extended maceration. After fermentation, the wine was gently pressed, raked and aged for 19 months in 22% new Demptos 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. The wine was bottled unfinned and unfiltered.

WINE PROFILE

Fragrant aromas of Morello cherries, black raspberries, cassis and bay leaf waft from the glass. Concentrated fruit flavors are layered with notes of jammy black cherry, cocoa powder and earthy characteristics. This full-bodied wine is framed by firm, fine-grained tannins with a lively backbone and long finish.