

2019 Cabernet Sauvignon

Rutherford
Napa Valley

SAN
C+U
ARY



Elements

Our vineyard sanctuary for Cabernet Sauvignon is the Rutherford Bench, known for its long growing season and among the most prized sites for Cabernet grown in the Napa Valley. Stretching three miles from Oakville to Rutherford at the base of the Mayacamas Mountains in western Napa Valley, the Rutherford Bench is made up of two alluvial fans. There in, ultra-complex soil comprised of Franciscan marine sedimentary material is punctuated by loam and volcanic deposits. This incredibly diverse terroir leads to wines with a sought-after mineral-tinged character known as "Rutherford Dust."

Winemaking

Following the late October harvest, grapes were hand-sorted at the winery before being gently destemmed and crushed. Our 2019 Cabernet Sauvignon macerated for 5 days prior to fermentation, which occurred in stainless steel. Following alcoholic fermentation, skins were pressed off in a basket press and malolactic fermentation was 100% completed. The wine was aged in French oak medium and medium + toast barrels, 80% new, from a variety of select coopers for 22 months prior to bottling.

Profile

Appearance: Brilliant, deep mahogany red color with slight purple hue

Aroma: Dark cherry, black currant, violet, mushroom, leather, pencil shaving and graphite

Flavors: boysenberry, vanilla, mocha, baking spices and dusty earth

Mouthfeel: Medium-bodied, with firm but fine tannin structure and long finish

Specs

Appellation: Rutherford

Varietal content: 100% Cabernet Sauvignon

Cases produced: 2000

Alcohol: 14.6%

TA g/100 ml: 0.61

pH: 3.56

RS g/100ml: 0.15