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**DISTRICT COLLECTION**  
**OAKVILLE CABERNET SAUVIGNON**  
**2019**

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**IN THE VINEYARD**

The grapes for the Oakville Cabernet Sauvignon were sourced from two blocks within a single vineyard on the east side of the valley. The soil of this vineyard is Perkins Gravelly Loam soil which features weathered volcanic rock and alluvial sediments that create iron rich soil.

**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**

The grapes were fermented on the skins for an average of 41 days with pump overs twice daily. After native fermentation, the wine was gently pressed, racked and aged for 18 months in 41% new Taransaud, Baron and Ermitage French oak barrels. Tightly grained French oak barrels impart their oak to 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**

A rich, deep purple in the glass, this wine opens with aromas of cassis, blackberry, viola, and a touch of chocolate. Full-bodied with dark plum fruit flavors that blend with mocha, allspice and anise. The finish is luxurious, decadent and well-integrated with ripe, plush tannins.

**TECHNICAL NOTES**

- APPELLATION: Oakville, Napa Valley
- VARIETALS: 100% Cabernet Sauvignon
- ALCOHOL: 15.0% by vol.
- PH: 3.79
- TA: 6.1 g/L
- AGING: 19 months in 41% new French oak
- VEGAN FRIENDLY

