




TECHNICAL NOTES

APPELLATION: Coombsville,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15% by vol.

PH: 3.58

TA: 5.7 g/L

AGING: 19 months in 40% new
French oak



DISTRICT COLLECTION

COOMBSVILLE CABERNET SAUVIGNON

2020

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

2020 kicked off with ideal growing conditions. Mild temperatures led to evenly developed clusters and an early budbreak was followed by a warm to hot summer. Low winter rains resulted in smaller berries with concentrated flavors. Harvest began in early August and all things pointed to normal yields and exceptional fruit quality.

CONVERSATIONS WITH THE WINEMAKER

The fruit was hand harvested in the cool morning hours and went through an extended maceration with the grapes on skins for 36 days. After fermentation, the wine was gently pressed, racked and aged for 19 months in 40% new Taransaud, Ermitage and Baron French oak barrels.

WINE PROFILE

In the glass, an enchanting deep plum hue captivates the eye, while zesty currant, cranberry, and rustic earthy aromas warmly embrace the senses. Luscious and concentrated raspberry and blackberry jammy flavors envelop the taste buds, accompanied by a gentle whisper of delicate bay leaf sweetness. This wine boasts a rich, full-bodied profile with sturdy tannins and a luscious finish.