



cultivar

C A B E R N E T S A U V I G N O N
C O O M B S V I L L E

2017

2017 Vintage Notes

The year began with abundant rainfall, followed by a mild Spring resulting in extended flowering with little shatter. A Labor Day weekend heatwave kicked harvest into high gear, then cool weather allowed sugar levels to return to normal. By October 8, about 90 percent of the 2017 grape tonnage was in. The vineyards produced wines with incredible finesse, elegance, and complexity.

2017 Cultivar Coombsville Cabernet Sauvignon

Deep ruby in color, our Coombsville Cabernet greets the nose with strawberry, dried roses, cardamom, and a signature gravel minerality. Soft and complex layers of plum, boysenberry, and licorice mingle with leather and tar on the mid-palate, then blend harmoniously with a lingering finish of subtle oak and fine tannins. 18 months in barrel and another two years in the bottle have softened this wine up beautifully, making it light enough to sip on its own, yet bold enough to pair with a lamb stew or marinated tri-tip. Another five years in bottle will reveal even deeper complexity.

Varietal
Appellations
Barrel Aging
Alcohol
Production

100% Cabernet Sauvignon

100% Coombsville, Napa Valley

18 months in barrel, 60% new French oak

14.3%

156 Cases

