



cultivar

CABERNET SAUVIGNON
OAKVILLE

2018

2018 Vintage Notes

February saw abundant rains in 2018, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Harvest levels were up 20-30% over average crop quantity.

2018 Cultivar Oakville Cabernet Sauvignon

This delicious Cabernet expresses both the characteristics of the 2018 Oakville vintage and the personality of its valley floor location. In the glass, the dark purple color is surrounded by a gorgeous garnet ring, reflecting the 100% Cabernet fruit inside. On the nose, surprising yet delightful fragrances of earth, moss, mushroom and bacon the flavor profile is signature Cabernet. The palate is lush with plum, blackberries, clove, and fresh herbs, the finish is balanced with medium intensity, offering a plush, richness that reveals a real maturity for the 2018 vintage. Enjoy with a classic juicy burger, Pt. Reyes blue cheese burger, Osso Bucco, Cioppino, or even Chicken Cacciatore.

Varietal Appellations Barrel Aging Alcohol Production

100% Cabernet Sauvignon

100% Oakville, Napa Valley

22 months 100% French oak, 50% new/50% neutral

14.3%

77 Cases