



Three Victorians

OAKVILLE of NAPA VALLEY CABERNET SAUVIGNON

~ 2020 ~

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 with normal yields and exceptional fruit quality.

CONVERSATIONS WITH THE WINEMAKER

The grapes for this Cabernet Sauvignon were harvested from a single vineyard, on the eastern side of Oakville which is more exposed to the sun and the soil is rich in iron. Harvested on September 24, 2020, the grapes went through extended maceration and were on the skins for 37 days. The wine aged for 18 months in a combination of new French oak from Ermitage and Baron with the balance in once used barrels. The wine was bottled on July 7, 2022 unfiltered and unfiltered.

WINEMAKER'S NOTES

A dark purple in the glass, fragrant aromas of violet, blackberry, eucalyptus and notes of chocolate waft from the glass. This is a full-bodied Cabernet Sauvignon brimming with dark fruit flavors including dark plum and raspberry with touches of mocha and anise. The finish is decadent with plush, well-integrated tannins.

TECHNICAL NOTES

APPELLATION: Oakville, Napa Valley

VARIETALS: 100% Cabernet Sauvignon

AGING: 18 months in 51% new French oak

ALCOHOL: 14.5%

PH: 3.74

TA: 6.2 g/L