

TECHNICAL NOTES

WINEMAKER: Sarah Vandendriessche APPELLATION: Napa Valley ALCOHOL: 14.5%

PH: 3.8

RESIDUAL SUGAR: 1.5 G/L
BARRELS/AGING: 20% New French Oak



CLASSIC CUVEE CABERNET SAUVIGNON NAPA VALLEY

VINTAGE 2019

IN THE VINEYARD

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. The grapes for this wine were selected from from mid to Upper Napa Valley where there was more warmth.

WINEMAKING

Our Cabernet Sauvignon grapes were all harvested and fermented separately, then blended based on desired profile. This blend reflects the most lush barrels from the vintage, blended to exacting expressions of Napa Valley.

TASTING NOTES

Dark ruby in color with bramble compote aromatics, figs and prunes also with an undercurrent of licorice and ginger. The palate is equally layered with a dark fruit an spice flavors. Tannins are already nicely interwoven within the concentrated mass of fruit giving a density of structure but elegantly avoiding any tannin overload or build up on the palate. The wine is completed with a long-lasting finish laced with maraschino cherry, dark chocolate and roasted coffee flavors. Lovely wine.

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