



2017 NAPA VALLEY CABERNET SAUVIGNON

Vintage:

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 NEARLY 90 PERCENT OF THE 2017 GRAPE TONNAGE WAS IN WHEN WARM, FIERCE WINDS FUELED AN UNPRECEDENTED FIRESTORM. NAPA VALLEY'S WINEMAKERS REMAIN COMMITTED TO UPHOLDING THE REGION'S REPUTATION FOR MAKING SOME OF THE WORLD'S FINEST WINES AND EARLY ARTICLES ABOUT THE 2017 VINTAGE DESCRIBE THE WINES WITH WORDS SUCH AS "FINESSE," "GREAT COMPLEXITY OF FLAVOR" AND "ELEGANT".

Vineyard:

THE ORGANICALLY FARMED CABERNET SAUVIGNON VINEYARD SITS ON THE FLANKS OF HOWELL MOUNTAIN AT 1300 FT AND FACES DIRECTLY TOWARDS THE SOUTHWEST AND WEST, WHICH BENEFITS FROM MAXIMUM SUN EXPOSURE. THE HIGH ELEVATION KEEPS OUR VINEYARD 5 DEGREES COOLER THAN THE VALLEY FLOOR RESULTING IN A STEADY GROWING SEASON AND THE ADDED BENEFIT OF LATE AFTERNOON SUN EXPOSURE. THIS SLOPE CONSISTS OF EXTREMELY ROCKY SOILS AND COMPLEX MICRO-CLIMATES ALLOWING US TO MAKE A VELVETY SOFT, YET COMPLEX CABERNET SAUVIGNON.

Tasting:

VIBRANT AROMAS OF COCOA, FIG, AND VANILLA FILL THE NOSE WITH A RICH, DENSE, MID PALATE OF CHERRY, COFFEE, AND TOFFEE. LONG, SILKY PLUM, CHERRY, AND TOBACCO FINISH. VERY PRESENT TANNINS OPTIMIZE AGING.

Composition:

CABERNET SAUVIGNON
WITH A SPLASH OF
CABERNET FRANC

Harvest Dates:

BLOCK 5 & 6 ON
SEPTEMBER 22ND &
CABERNET FRANC ON
SEPTEMBER 27TH

Barrel Regime:

100% NEW FRENCH
OAK FROM TONNELLERIE
BOSSUET, TONNELLERIE
TARANSAUD AND
TONNELLERIE SYLVAIN

Vinification:

COMBINATION OF STAINLESS-
STEEL CLOSED TOP AND OPEN
TOP TANKS. FERMENTATIONS
ACHIEVED USING NATIVE YEAST.
MACERATION BETWEEN 20-35
DAYS. WINES DRAINED WARM
DIRECTLY TO BARRELS. WINES
STIRRED EVERY DAY FOR TWO
WEEKS DURING MALOLACTIC
FERMENTATION.

Cases Produced:

118

Winemaker:

AARON POTT

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