



2018 ESTATE NAPA VALLEY CABERNET SAUVIGNON

Vintage:

SEAMLESS SEASON MARKED BY OPTIMAL HANGTIMES & EXEMPLARY PHENOLIC DEVELOPMENT. FEBRUARY BROUGHT BOUNTIFUL RAINS, FOLLOWED BY AN ABUNDANCE OF FILTERED LIGHT IN SPRING AND EARLY SUMMER. BUD BREAK AND FLOWERING OCCURRED SLIGHTLY LATER THIS YEAR, BUT UNDER IDEAL WEATHER CONDITIONS, CREATING PLENTIFUL & EVEN FRUIT SET. SUMMER BROUGHT GENEROUS SUN DURING THE DAY AND COOLER MARINE INFLUENCES, VIRTUALLY UNINTERRUPTED BY MAJOR HEAT SPIKES. A RELATIVELY MILD SUMMER FOLLOWED BY EXTENDED FALL SUNSHINE AND MODERATE HEAT CREATED NEAR-IDEAL CONDITIONS FOR WINEMAKERS TO ALLOW FRUIT TO ACCUMULATE FLAVOR COMPLEXITY WITH GRADUAL INCREASES IN SUGAR LEVELS.

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:

WITH A SWIRL OF THE GLASS, AROMATICS OF FRESH, RICH AND JUICY NOTES OF POMEGRANATE, MOCHA, LICORICE, AND RIPE RED FRUITS FILL YOUR SENSES. STRUCTURED TANNINS WITH A HINT OF BLACK PEPPER AND DARK CHOCOLATE OFFER A RICH AND ELEGANT FINISH.

Composition:
100% CABERNET
SAUVIGNON

Cases Produced:
210

Harvest Dates:
OCTOBER 15TH &
OCTOBER 18TH

Bottling Date:
AUGUST 2020

Barrel Regime:
20 MONTHS IN 100%
FRENCH OAK BARRELS,
20% ONCE USED.

Winemaker:
JULIEN FAYARD

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SomniumWine.com