

## 2018 Vine Cliff Cabernet Sauvignon Oakville

Established in 1871 and noted as the premier Napa Valley winery, Vine Cliff Vineyard and Winery was resurrected from ghost winery status by the Sweeney Family in the 1980s. Our wines are reflective of our unique and highly acclaimed terroir.

**WINE PROFILE:** Gentle fruit handling, small lot fermentations, and attention to quality are the rule for producing great Cabernet at Vine Cliff. Our grapes are hand-picked at night or in the early morning to give us cold fruit for processing. Careful winemaking, gentle techniques, and limited processing all contribute to wines that express the terroir of the Vine Cliff Estate.

**TASTING NOTES:** The 2018 Vine Cliff Oakville Cabernet Sauvignon has a deep garnet-purple color. It prances out of the glass with scents of stewed plums, warm cassis, bay leaves and cedar chest. Suggestions of cinnamon stick and sandalwood with a waft of tobacco leaf rounds out the nose. The medium to full-bodied palate is coated with juicy black fruits and a plush texture; offering oaky accents and a herbal lift to finish.

VINTAGE NOTES: "February saw abundant rains, 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. Volume is looking great, up 20-30% increase over average crop quantity".

**VINEYARD NOTES:** The Oakville Estate vineyard is essentially two different vineyards. The lower blocks are terraced into steep canyon walls layered in volcanic Andesite and Rhyolite rocks. These terrace contours—provide complexity from the various orientations that face southeast, south, southwest and west. The upper blocks are planted on the Oakville Bench, a gentle sundrenched slope of red clay loam at 680′ in elevation. The five Cabernet Sauvignon clones planted provide another layer of complexity to our wines, with 38% of the fruit came from the Oakville Bench blocks with the remaining 62% was from the Terraced levels facing North.

SOIL: Volcanic origin Boomer gravelly loam ELEVATION: 280'-680'

**FERMENTATION PROTOCOL:** Individual vineyard blocks are harvested separately into small stainless steel fermentation tanks. Grapes are cold soaked before the must is warmed and the fermentation initiated. Small berries coupled with low juice to skin ratios gave us bright ripe flavor and rich tannin concentration in 2018. Individual vineyard blocks are pressed and finish fermentation in French oak barrels.

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

COOPERAGE COMPOSITION: 95% new French Oak from coopers Seguin Moreau,

Taransaud, Darnajou, and Treuil.

**Harvest Brix**: Ave. 27.2 **TA**: 0.54g/100mL **Alcohol**: 14.8% **pH**: 3.80

PRODUCTION QUANTITY: 500 cases



Wine Spectator 93

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