



2017 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 2017 Vine Cliff Oakville Cabernet Sauvignon is deep garnet-purple in color with scents of prunes, spice cake, black currant cordial, coffee, dried herbs and earth. The palate is full-bodied, firm and plush with good concentration and a long and spicy finish.

VINTAGE NOTES: After five seasons of drought, 2017 began with abundant rainfall, followed by a mild Spring resulting in extended flowering with little shatter. Our yields were low but the wines that filled our cellar were promising. The extreme heat that hit Northern California over the Labor Day weekend favored the vines with the correct row orientations. In areas where grapes were shaded from direct sunlight, or had deep soils, there was little affect other than pushing the projected harvest date forward by approximately one to two weeks which meant all our harvest was in tanks end of September, well before the wildfires hit. Once we picked, we manually sorted through all of the fruit to select out any grapes that could adversely affect the wine. The Cabernet grapes were red-fruited with raspberry and cola qualities. The tannins were supple and chewy, and the palate was full and mouthwatering. Early articles about the 2017 vintage describe the wines with words such as "finesse," "great complexity of flavor" and "elegant."

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 2017. Individual vineyard blocks are pressed and finish fermentation in French oak barrels.

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

COOPERAGE COMPOSITION: 78% new French Oak from coopers Seguin Moreau, Taransaud, and Atelier.

Harvest Brix: Ave. 28.0 **TA:** 0.62g/100mL **Alcohol:** 14.8% **pH:** 3.79

PRODUCTION QUANTITY: 675 cases (6-packs)



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