



2019 Vine Cliff Cabernet Sauvignon Napa Valley

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. Vine Cliff Winery produces limited quantities of ultra-premium, estate grown Cabernet Sauvignon and Chardonnay from Oakville AVA and Los Carneros AVA respectively. Vine Cliff Vineyard encompasses a hundred acre estate with various elevations and terraced slope orientations that range from valley floor to a bench vineyard at 680 feet elevation. Our wines are reflective of our unique and highly acclaimed terroir and made in a balanced style with layer upon layer of subtlety and complexity.

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: Our 2019 Vine Cliff Napa Valley Cabernet Sauvignon is a Full-bodied wine with crushed baking chocolate, stewed cherries and baking spices on the nose. Dried herbs and firm tannins compliment this wine through a rich finish.

VINTAGE NOTES: The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. Volume is looking to be about average to a little less than average. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage. (Napa Valley Vintners 2019 Vintage Report).

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. 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'

VARIETAL COMPOSITION: 100% Cabernet Sauvignon from our Oakville vineyard.

FERMENTATION PROTOCOL: Individual vineyard blocks are destemmed separately into small stainless steel fermentation tanks. Grapes are then cold soaked for 5 days before the must is warmed and the fermentation initiated. A total of 16 days pass from the time the grapes are picked to when they are ready to be pressed. Once in barrel they will be placed in our cave for ageing.

COOPERAGE COMPOSITION: 80% new French Oak from coopers Taransaud, Nadalie and Darnajou

BARREL AGING: 18 months **PH:** 3.91 **TA:** 5.50 **AVE. BRX:** 28.0

PRODUCTION QUANTITY: 1,471 cases



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(Online November 2021)