



2018 Cabernet Sauvignon
Appellation Series, Calistoga

Winemaking Notes

- FRUIT** 81% Cabernet Sauvignon, 12% Merlot, 7% Cabernet Franc, Sourced from the Bingham Ranch in the heart of the Calistoga Appellation.
- VINTAGE** Abundant winter rains and a coolish spring led to later budbreak and flowering. Summer was mild and virtually uninterrupted by major heat spikes. Fall temperatures were moderate. An overall mild growing season led to fully developed flavors and tannins.
- HARVEST DATES** September 23– September 25, 2018
Average Degrees Brix: 25.1
- WINEMAKING** Our Appellation Series Cabernet Sauvignon was created by Winemaker Kristin Belair to showcase the distinctive qualities of fruit grown in an individual AVA within the Napa Valley. Each vineyard block was harvested and made into an individual lot representing that block. The wines were pressed off the skins from 10 to 30 days after crushing. Blending generally takes place between January and April of the year following harvest. Bottled on July 1, 2020. 400 cases Produced
- AGING** Aged for 24 months in specially selected new French and American barrels.
- Tasting Notes** A classic Calistoga Cabernet Sauvignon fruit profile that is filled with ripe blackberry, blueberry and plum flavors. The oak brings some lovely spice and cocoa notes on the finish. A perfect representation of the layered richness of the Calistoga Appellation.