

2018 CABERNET SAUVIGNON

Sonoma Valley, Sonoma County

COOL CLIMATE CAB

VINTAGE NOTES

2018 had incredibly moderate and consistent day time temperatures pushing this growing season until the 1st week of November. The latest we have finished picking in almost a decade. These perfect conditions resulted in impeccable fruit quality across all varieties. Flavor and phenolic ripeness was achieved at lower sugar levels. This balance has created some of the most elegant and age worthy wines produced in recent memory. Yields were also exceptional, which means great wine and lots of it. Truly a goldilocks type vintage, with all aspects (climate, hangtime, and yields) being just right.

VINEYARD INFORMATION

Our Cabernet Sauvignon is sourced primarily from the family's 161+year-old Rhinefarm Estate Vineyard, located on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain above 150 foot elevation is dominated by Arrowhead Mountain and features steep, southwest-facing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. A portion is sourced from slightly warmer, high elevation sites adding weight to the midpalate.

TASTING NOTES

Consistently nabbing high praises from critics, this old world classic Cabernet Sauvignon is our perennial "Trophy Wine." Vinified from grapes predominately grown on Rhinefarm's "Cool Climate" Arrowhead Mountain, this savory Cabernet is balanced, nuanced and bursting with layers of dark fruits, oak, cigar and chocolate. With it's well-behaved tannins, freshness, aromas of dark spices and coffee, and silky texture, it's ready to drink now, but will beautifully evolve for another 10 years. Get that steak on the grill NOW!



COMPOSITION

94% Cabernet Sauvignon,
4% Petit Verdot
1% Merlot
1% Malbec

WINEMAKING

Hand-harvested in the cool morning
Twice daily pump-overs
Indigenous malolactic fermentation
and weekly battonage

SUGGESTED RETAIL PRICE

\$55.00

ALC/pH/ACID

Alc: 14.5%
pH: 3.74
TA: 5.68 g/L

COOPERAGE

16 months
100% French oak, 40% new
Vicard & Quintessence

CASES PRODUCED

4,880 cases