



## 2018 CRU CABERNET SAUVIGNON, OAKVILLE



**Harvest Dates:** October 20 – 23, 2018

**Barrel Age:** 18 months in 60% new Oak, 100% French Oak

**Cooperage:** Taransaud, Saury, Baron, Ermitage, Artisan

**Blend:** 91% Cabernet Sauvignon, 5% Malbec,  
4% Cabernet Franc

**Bottling Date:** May 13, 2020

**Alcohol:** 14.6%

**Release Date:** Fall 2020

**Cases Produced:** 145

**Retail Price:** \$95 ~ 750ml

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**THE VINEYARD** Our CRU Cabernet Sauvignon, Oakville is sourced from two Cabernet Sauvignon vineyards in Oakville, Rancho Pequeno and Ashe Vineyards, along with a small amount of Cabernet Franc from St. Helena and Malbec from Mt. Veeder, which we layer together for a delicious, well-rounded and beautifully balanced wine that expresses the nuance and character of their respective sites. All the vineyards play a role in this uniquely focused CRU bottling, contributing to the juicy approachability and great structure that our CRU Cabernet Sauvignons are known for.

**THE VINTAGE** The 2018 growing season began with a mild, beautiful Spring which extended flowering and provided ideal conditions for berry set, thus yielding uniform grape clusters. Temperatures were warm and steady throughout the summer, with very few heat spikes or dry wind patterns which were quite impactful during the 2017 growing season. The 2018 harvest began approximately two weeks later than the previous few vintages and it continued until the end of October. There was a minor rain event on October 2<sup>nd</sup> and 3<sup>rd</sup> but it did not negatively impact grape quality. It simply provided a break in the harvest as we allowed for a few dry out days before resuming the harvest. This long, drawn out, bountiful harvest yielded beautiful, dense, concentrated wines with intense color and a unique freshness to them.

**THE WINE** True to its Oakville pedigree, the 2018 CRU Oakville Cabernet Sauvignon is blue and black fruit driven on the nose, alive with rich blackberries, firm plums and plump, ripe figs. The palate opens smoothly and quickly fills out with round supple tannins while notes of graphite, pencil shavings and cassis lend themselves to a rich and concentrated mouthfeel. This full bodied, expressive Oakville Cabernet ends with a slightly hedonistic, incredibly generous finish.