



2019 CRU CABERNET SAUVIGNON, OAKVILLE



Harvest Dates: October 18, 2019

Barrel Age: 18 months in 65% new oak, 100% French oak

Cooperage: Taransaud, Saury, Ermitage, Artisan

Blend: 92% Cabernet Sauvignon, 2% Malbec, 2% Merlot,
2% Petite Verdot

Bottling Date: April 28, 2021

Alcohol: 14.6%

Release Date: October 1, 2021

pH/TA: 3.76 / 0.58

Cases Produced: 148

THE VINEYARD Our CRU Oakville Cabernet Sauvignon is sourced primarily from two Cabernet Sauvignon vineyards in the northeast corner of Oakville, Renteria 360 and Oakview Vineyards. A small amount of Petit Verdot from a nearby Rutherford vineyard and a touch of Malbec from a high elevation Mt. Veeder vineyard are carefully layered in for a delicious, well-rounded and beautifully balanced wine that expresses the blue fruit profile, nuance and character of the Oakville appellation. Each vineyard plays 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 2019 vintage was spectacular from start to finish. Some areas of Napa Valley recorded as much as 40-50 inches of much needed rain over the winter. The wet soils delayed budbreak and additional April rains provided a fully saturated environment for the vines. Spring weather was mild and ideal for fruit set and the summer of 2019 was phenomenal, for both the vines and the vineyard workers. Very few heat spikes and a long, drawn out growing season provided excellent, uniform ripening across all varietals.

THE WINE The 2019 CRU Oakville Cabernet Sauvignon is a showstopper, with a blue and black fruit profile layered with violets, cocoa powder, graphite and sweet tobacco. Upon entry, this gorgeous Cabernet is full-bodied and juicy with plushness and a streak of acidity providing vibrancy and verve. Flavors of blackberry and currant are complimented by hints of crushed rock and minerality. Fine grained tannins provide structure without harshness, and the wine shows an impressive balance between power and finesse. This wine promises further complexity with additional cellaring for well over a decade.