

2017 ROCKET SCIENCE RED

BY CALDWELL NAPA VALLEY



Vintage:	Sixteenth
Composition:	57% Syrah, 14% Tannat, 11% Malbec, 9% Cabernet Sauvignon, 7% Petite Sirah, 2% Merlot
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell and Kreuzer Vineyard
Vineyard Blocks:	Caldwell 15/16/17 and Kreuzer
Yield:	3.0 Tons per Acre
Average Vine Age:	23 Years
Clone:	Multiple
Rootstock:	Multiple
Vintage Summary:	The 2017 growing season started with an unprecedented wet winter and early spring for recent history, closer in relation to 1995, 1998, and 2011. Flowering was extended from the mild spring conditions, and provided limited fruit shatter and good set. High temperatures for a few days in early and mid-July accelerated veraison in reds, and pushed whites into accelerated sugar accumulation. Three heat spikes early in June and July pre-veraison started early phenolic precursor production and shifted hormonal pressures in our vines to concentrate on ripening fruit early. Two heat spikes in late August and early September ravaged young vine blocks, but had very little effect on the older vines and those with larger canopies providing better protection from the sun. Ultimately, 2017 will be characterized as a ripe, opulent, and very tannic year with a relatively short growing season due to the tragic fires which began on October 8th.
Harvest Date:	Multiple
Fermentation:	Stainless and French Oak
Yeast:	Multiple
ML Bacteria:	Multiple
Wood Origin:	French Oak (Jupilles, Bercé)
Aging:	18 Months in 100% French Oak
New Oak Barrels:	74%
Fining:	No Fining
Filtering:	Filtered
Alcohol:	14.8%
Bottled on:	June 19, 2019
Winemaker's Tasting Notes:	The 2017 Rocket Science exemplifies the varietal purity and power of our Syrah here at Caldwell Vineyard. Opulent and rich, it is clearly defined through layers of black licorice, kirsch, blackberry, and freshly ground Arabica coffee beans on the nose. The palate's plush, open-knit style gives an abundance of dark fruit tones surrounded by integrated, well-toasted French oak spice.
Cellaring:	2–6 Years
Production:	783 Cases
Price:	\$69 / 750 ml, \$169 / 1.5L