

2018 ROCKET SCIENCE RED

BY CALDWELL NAPA VALLEY



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| Vintage: | Seventeenth |
| Composition: | 34% Merlot, 25% Cabernet Sauvignon, 20% Syrah 18% Malbec, 3% Cabernet Franc |
| 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 |
| Clones: | Multiple |
| Rootstock: | Multiple |
| Vintage Summary: | The 2018 growing season was ideal for almost every varietal, clone, rootstock, and age group of vine. Long, temperate, and void of rain and heat spikes during critical phenological ripening steps, Mother Nature provided winemakers and vineyard managers very little stress, while perfectly stressing the fruit. A perfect way to come off the disturbing fire-riddled vintage of 2017, 2018 will go down in history as one of the highest quality and abundant vintages of all time. Every wine in our lineup has a backbone of structure, power, and verve but are strongly defined by varietal purity and elegance. |
| 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 20, 2020 |
| Winemaker's Tasting Notes: | The 2018 Rocket Science by Caldwell enters your nostrils with notes perfectly ripened red cherries, cola, cool blue fruits, and a dusting of freshly broken apart cedar cone. The palate is immediately explosive with dark black cherries that are carried across the broad and luscious palate, culminating in a decadent finish reminiscent of beautifully ripened creekside blackberries. |
| Cellaring: | 2–6 Years |
| Production: | 670 Cases of 750s, 100 Cases of 1.5Ls |
| Price: | \$69 / 750 ml, \$169 / 1.5L |