

2019 ROCKET SCIENCE RED

BY CALDWELL NAPA VALLEY



Vintage:	Eighteenth
Composition:	40% Syrah, 24% Merlot, 17% Malbec, 13% Cabernet Sauvignon 3% Carménère, 3% Tannat
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell and Kreuzer Vineyard
Vineyard Blocks:	Caldwell 14, 15, 16, 17 and Kreuzer
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	24 Years
Grape Varieties:	See Composition Section
Clones:	Multiple
Rootstock:	Multiple
Vintage Summary:	The 2019 growing season, much like 2018, was ideal for almost every varietal, clone, rootstock, and age group of vine. It started very, very late, which risked running out of time to fully ripen the fruit, but the season turned out magically long, temperate, and devoid 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. 2019 will go down in history as one of the highest quality vintages of all time. Every wine in our lineup has a backbone of structure, power, and verve, yet is also 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:	65%
Fining:	None
Filtering:	Filtered
Alcohol:	14.8%
Bottled on:	June 21, 2021
Winemaker's Tasting Notes:	The 2019 Rocket Science by Caldwell immediately hits you with notes of perfectly ripened black cherries from the Syrah, cola from the Merlot, cool blue fruits from the Malbec, and a dusting of freshly-broken-apart cedar cone from the Cabernet Sauvignon. The palate is immediately explosive with a spectrum of dark black and blue fruits that carries across the broad and luscious palate, culminating in a decadent finish reminiscent of beautifully ripened creekside blackberries. The small percentage of Carménère and Tannat help provide breadth and tannic backbone to the palate, respectively.
Cellaring:	2–12 Years
Production:	800 Cases of 750s, 50 Cases of 1.5Ls
Price:	\$74 / 750 ml, \$169 / 1.5L