

2017 SIGNATURE GOLD

BY CALDWELL, NAPA VALLEY

Vintage:	Thirteenth
Composition:	80% Cabernet Sauvignon, 9.5% Cabernet Franc, 9.5% Merlot, 1% Petit Verdot
Clones:	Multiple
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	Caldwell 9, 11, 13, 14, 15, 18
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	23 Years
Grape Varieties:	Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot
Rootstock:	Multiple
Harvest Date:	Multiple

Vintage Summary: The 2017 growing season started with a wet winter and early spring unprecedented in recent history, closer in relation to 1995, 1998, and 2011. The mild spring conditions extended flowering, 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 pre-veraison heat spikes early in June and July 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 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 that began on October 8th.

Fermentation:	Stainless and French Oak Barrels
Yeast:	Multiple
ML:	Multiple
Wood Origin:	100% French (Jupilles, Bercé)
Aging:	18 Months in Barrel
New Oak Barrels:	72%
Fining:	None
Filtering:	Filtered
Alcohol:	15.5%
Bottled on:	August 1, 2019
Winemaker's Tasting Notes:	Our flagship Cabernet Sauvignon is overwhelmed with aromatics of crème de cassis and cola, followed by wave after wave of perfectly ripe black cherry and blue Damson plum. Supporting cast includes graphite, wet concrete, and freshly roasted coffee beans. The fruit attack is dark and black, which transitions into a dense, cola-berried mid-palate balanced by fresh acidity. A healthy (yet integrated) level of ethanol delivers the finish with powerful and age-worthy structure.
Cellaring:	2 – 20 Years
Production:	179 Cases
Price:	\$195 / 750ml