## 2017 SIGNATURE SILVER

## BY CALDWELL, NAPA VALLEY

Vintage: Eighteenth

Composition: 34% Cabernet Sauvignon, 30% Merlot, 25% Malbec,

9% Syrah, 2% Cabernet Franc

Clones: Multiple

Appellation: Coombsville, Napa Valley, CA

Vineyard: Caldwell Vineyard Estate, Established 1981

Block: Caldwell 8, 9, 15, 17, 18

Yield: 3.0 Tons per Acre on Average

Average Vine Age: 23 Years

Grape Varieties: Cabernet Sauvignon, Merlot, Malbec, Syrah, Cabernet Franc

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.

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Fermentation: Stainless and French Oak Barrels

Yeast: Multiple ML Bacteria: Multiple

Wood Origin: 100% French (Jupilles, Bercé)

Aging: 18 Months in Barrel

New Oak Barrels: 85%
Fining: None
Filtering: Filtered
Alcohol: 15.5%

Bottled on: August 1, 2019

Winemaker's Classic Caldwell electric blue fruits, cassis, black tea, and vanilla Tasting Notes: lead the 2017 Silver, supported by hints of camphor and pine resin.

The immediate attack of plum and raspberries is followed by tall, upright tannins. An even sexier dense core of blueberries on the palate carry into an unctuous yet refined finish of silky tannins.

Cellaring: 2-15 Years Production: 154 Cases Price: \$185 / 750ml