

*Carménère*

2017

Vintage:	Eighth
Composition:	89% Carménère, 8% Pinot Noir, 1% Syrah 1% Tannat, 1% Malbec
Clones:	Multiple
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	Caldwell and Alder Springs
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	23 Years
Grape Varieties:	Carménère, Pinot Noir, Syrah, Tannat, Malbec
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:	French Oak (Jupilles, Bercé)
Aging:	18 Months
New Oak Barrels:	92%
Fining:	None
Filtering:	Filtered
Alcohol:	14.5%
Bottling Date:	April 23, 2019

**Winemaker's Tasting Notes:** This varietal's signature tomato leaf, black pepper, herbaceous cardamom pod spine, and raspberry/cranberry fruit drive the 2017 Carménère. The attack flows with spice encompassed by rhubarb and ripe raspberry notes. Sleek and round, the tannins throughout the mouthfeel are tied to a beautiful salinity on the finish.

Cellaring:	2–10 Years
Production:	96 Cases
Price:	\$125/750ml

