

Carménère

2018

Vintage: Ninth
 Composition: 100% Carménère
 Clones: Italian
 Appellation: Coombsville, Napa Valley, CA
 Vineyard: Caldwell Vineyard Estate, Established 1981
 Block: Caldwell 18 and 19
 Yield: 3.0 Tons per Acre on Average
 Average Vine Age: 18 Years
 Grape Varieties: See Composition Section
 Rootstock: 3309
 Harvest Date: 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.

Fermentation: Stainless and French Oak Barrels
 Yeast: Multiple
 ML: Multiple
 Wood Origin: French Oak (Jupilles, Bercé)
 Aging: 18 Months
 New Oak Barrels: 100%
 Fining: None
 Filtering: Unfiltered
 Alcohol: 15.4%
 Bottling Date: June 24, 2020

Winemaker's Tasting Notes: The 2018 Caldwell Varietal Collection Carmenere, at first open, is incredibly spicy on the nose and reminiscent of dark roasted coffee, and freshly smoked tobacco atop the primary red fruit. After a 12 hour double decant, the fruit proves itself riper and more hedonistic atop the bed of spices. The palate is immediately stretched between yellow plum and bright raspberries with a hint of corander and white pepper. After hours of decanting, the tannins mellow to the ultra-fine level and mesh perfectly with the ripe red berry fruit.

Cellaring: Now – 15 Years
 Production: 125 Cases
 Price: \$125/750ml

