

SOMERSTON

ESTATE

CABERNET SAUVIGNON | XCVI

NAPA VALLEY ESTATE GROWN

VARIETAL: 100% Cabernet Sauvignon

RELEASE DATE: June 2018

BRIX AT HARVEST: 26.2

CASES PRODUCED: 374

ALCOHOL: 15.0%

TOTAL ACID: 6.2 g/l pH: 3.72

Appellation/Vineyards

Each of our Somerston Estate wines is produced from a single block on our 1,615-acre estate, high in the eastern hills of Napa Valley. This estate bottled wine is sourced solely from Celestial Block XCVI, one of our best vineyard blocks. It is a beautiful hillside vineyard with an average elevation of 1,100 feet above sea level.

Winemaking

The grapes for this wine were hand-picked and delivered to the winery. Then they were de-stemmed, sorted, and pumped into a tank for a five-day cold soak at 50 degrees. When the fermentation began, we pumped over the tank twice per day. Native yeast fermentation lasted for 16 days, followed by a short heated extended maceration of 3 days. The free run was drained from the tank overnight. The wine was barreled down into 70% new French oak and 30% once used French oak barrels. Malolactic fermentation occurred naturally in the barrel. This wine was barrel aged for 24 months and bottled unfiltered.

Harvest Notes

The 2014 vintage was the third straight year of near perfect growing conditions. The long growing season had warm temperatures, mild heat spikes, and consistent weather throughout harvest. We harvested all of our Cabernet Sauvignon from Celestial Block XCVI on September 22nd. The excellent conditions this year allowed the fruit to hang longer on the vine and fully develop.