



ACUMEN
Napa Valley

2017

Mountainside

CABERNET SAUVIGNON

TASTING NOTES

With a rich garnet color, this full-bodied wine opens with aromas of violets, pomegranate, and freshly toasted oak barrels, with a hint of potpourri and crisp linen. On the palate, we find flavors of fresh cherries, Chambord, caramel, red plums, Earl Grey tea, and Anisette, with well-structured tannins and hints of dark cocoa, marzipan, and French Roast coffee on the long, and mouth-coating finish.

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18 MONTHS BARREL AGING

100% FRENCH OAK, 72% NEW

88% CABERNET SAUVIGNON, 6% CABERNET FRANC,

5% MERLOT, 1% MALBEC

14.5% ALCOHOL

500 9L CASES PRODUCED

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2017 VINTAGE NOTES

The 2017 growing season started out with record precipitation providing vines with sufficient water tables to safely get them through several heat spikes that began as early as June and prior to the berries going through veraison. We usually see natural acidity maintained in our grapes due to our high elevation and as ripening often happen at a steady pace before most hot days occur late in season. Aided by naturally thicker skins and also the implementation of shade cloth in certain blocks, the early heat events therefore basically left us unaffected. Patience was however required as vines tend to slow down at higher temperatures extending the berries' phenolic ripening.

While prolonged temperatures of 110°F in early September prompted several winemakers to begin harvesting red varieties our winemaking team held steadfast and patiently waited until beginning of October before bringing in the first red varieties. Rewarded then with more moderate temperatures, the resulting wines express themselves as both full-bodied, greatly structured and with ample but supple tannin levels.