

NAPA VALLEY QUILT

"FOR NAPA VALLEY QUILT, OUR GRAPES COME FROM A PATCHWORK OF PRIME NAPA VALLEY VINEYARDS TO CREATE A CLASSIC CABERNET SAUVIGNON THE WAY MY FAMILY HAS MADE IT FOR FIVE GENERATIONS."



JOSEPH WAGNER, FIFTH-GENERATION NAPA VALLEY WINEMAKER

2017 NAPA VALLEY CABERNET SAUVIGNON

For the Quilt Napa Valley, we focused on vineyards with well-draining, low-nutritive soils that stress the vines. The result of these soils is a grape crop with extraordinary concentration of flavor, color and texture. While the majority of the fruit comes from the floor of the Napa Valley to achieve the richness and elegance desired, we also relied on some grapes grown in the well-drained gravelly soils of the side slopes along with high elevation in the mountainous areas for a blend with more structure and complexity than we could have achieved had we used fruit grown solely in a single region. Napa Valley AVAs: Oakville, St. Helena, Atlas Peak, Coombsville, Oak Knoll, Calistoga, and Howell Mountain.

2017 GROWING SEASON

The winter of 2017 in the Napa Valley was one of the coldest and wettest on record with rainfall that was 200 to 300% above normal. Spring arrived with warm weather resulting in uniform and healthy grapevine growth. While April and May experienced above normal rainfall and temperatures that alternated between cold and hot weather, no frost events were recorded, bloom started in late May and fruit set was completed by mid-June. Due to very hot weather in late July and August, grapevine growth was well ahead of normal with veraison starting in late July and being completed by mid-August. A heat wave occurred during the Labor Day weekend and set records across the State of California and harvest ensued at a rapid pace and was nearly completed by the second week of October.

WINEMAKER NOTES

For Napa Valley Quilt Cabernet Sauvignon 2017, the winemaking process started by picking fruit at optimum physiological maturity; lignified seeds and canes, a slight dimpling of the berries (dehydration) and once in the cellar, we kept wine lots separated by individual vineyard. The wine went from cold soak to extended maceration for up to 60 days in some cases, and we re-evaluated the progress of each lot before moving the wine to classic Bordeaux and Burgundy barrels (70% new oak) where it underwent malolactic fermentation, and was racked every 4 to 6 months until blending 20 months later.

TASTING NOTES

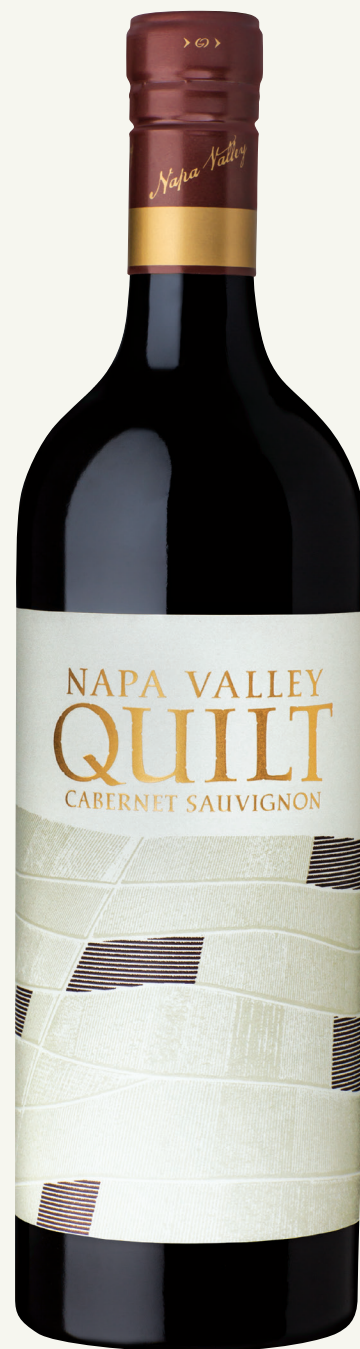
COLOR: Crimson red with scarlet highlights.

AROMAS: Enticing aromas of Bing cherry, dark chocolate, lightly toasted oak with a hint of blackberry jam and vanilla.

PALATE: Striking flavors of ripe raspberry, blackberry, cocoa, and hints of vanilla linger harmoniously. Full yet elegant on the palate, with vibrant fruit and very approachable tannins. This wine has a long and velvety finish.

FOOD PAIRING

Filet Mignon with balsamic reduction, pan-roasted lamb chops with cabernet sauce, sauteed broccolini with garlic, rosemary scalloped potatoes, or a hearty charcuterie platter.



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