“FOR MANY GENERATIONS, NAPA VALLEY HAS BEEN HOME TO A MYRIAD OF CLASSIC RED VARIETALS, WELL BEYOND CABERNET. WITH THIS BLEND OF PETITE SIRAH, MERLOT, ZINFANDEL, AND PETIT VERDOT AND A TIP OF OUR HATS TO MY HERITAGE WE HAVE CRAFTED “THE FABRIC OF THE LAND”.”

JOSEPH WAGNER, FIFTH GENERATION NAPA VALLEY WINEMAKER

2018 NAPA VALLEY RED WINE
For our Napa Valley Quilt, we work with grapes representing the diversity of varietals cultivated in the Napa Valley AVA. We source Petite Sirah, Merlot, Zinfandel, and Petit Verdot grapes from a spectrum of Napa Valley proper. From Oak Knoll in the South to Calistoga in the North. The result of blending these diverse varietals and regions yields wines of extraordinary concentration of flavor, color, and texture. While the majority of the fruit comes from the valley floor, we also relied on grapes grown on the foot-slopes to achieve the texture and grip we desired.

2018 GROWING SEASON
The 2018 growing season began with an unusually warm and dry winter period that was 50-75% below average for rainfall. In March, the resilient ridge of high pressure broke down and allowed a series of late season winter storms to bring much needed rainfall across California. Cold weather in the early spring period that accompanied the late winter storms kept grapevine growth delayed from two to three weeks behind normal. The late spring weather quickly changed to very warm weather for the duration of May and June. Grapevine growth across the Napa Valley was both healthy and vigorous with optimal conditions for bloom that resulted in uniform fruit set and cluster development. A persistent marine layer kept temperatures well below normal during the mid to late summer period. Due to the cool weather in the late summer, the crop sized up nicely and veraison started in the middle of August. Due to the cool nights and warm days, the crop ripened slowly and evenly in September and October. Due to the slow and uniform fruit maturation, the colors were excellent, the tannins were chewy and soft, and the ripe fruit flavors were complemented by fruit that retained its natural acidity. We began picking the fruit throughout the Napa Valley in late September and harvest was completed in the second week of October.

WINEMAKER NOTES
Our winemaking begins in the vineyards, picking fruit at optimum physiological maturity to create a blend that highlights the outstanding terroir of the Napa Valley. From the moment the grapes are harvested until final blending, each vineyard lot is kept separate. Once in the cellar, each lot is worked within a tailor-made fashion. Typically beginning with a deep cold soak, (cryoextraction) to best prepare the skins to give up all the phenolics and color they can during fermentation. Cold and long fermentations allow ample time to coax these elements out. Finally, extended maceration to soften harsh tannins. Then, we age the wines in French Oak barrels. The Petite Sirah adds spice and complexity, while the Merlot contributes round mouthfeel and soft tannins. Next, the Zinfandel provides a vibrant fruit core, and Petit Verdot gives structure and color to the final blend: The Fabric of the Land, Napa Valley.

TASTING NOTES
COLOR: Deep plum with scarlet red highlights.
AROMA: Expressive aromas of black cherry, raspberry, and ripe plum with hints of pepper.
PALATE: Full-bodied and complex flavors of tart raspberry, blackberry, dark chocolate, and light notes of spice. This wine has a long finish with a smooth and velvety mouthfeel.

FOOD PAIRING
Chicken casserole with garlic mashed potatoes, beef stroganoff, or stuffed mushrooms.