



THREADCOUNT

A BOLD QUILT CABERNET SAUVIGNON



Some wines are crafted for casual occasions, embodying not a specific place and time, but an ethos of its own. This is where the idea of THREADCOUNT was born. Across California's prominent coastal growing regions, encompassing vines from youthful to mature, we had the opportunity to choose from a diverse range of terroirs, granting us the indulgence of crafting a red that challenges conventional norms. As THREADCOUNT suggests, it is the mixture of the threads and weft of a fabric, indicating its texture. With this Cabernet Sauvignon wine, we've adopted an approach that balances the sum of phenols against natural acidity, resulting in a red wine that is both harmonious and delightful.

This inaugural Cabernet is meticulously handcrafted by Joe Wagner, a fifth-generation Napa Valley winemaker with an unwavering passion for farming grapes and producing luxury wines. Joe embarked on his wine journey in 2001 at the age of nineteen. His enthusiasm and innate winemaking talent became evident swiftly when he established his acclaimed single vineyard Pinot Noir label, Belle Glos. Joe later introduced Napa Valley Quilt, which rapidly ascended to the ranks of top 10 luxury wines in just five vintages. THREADCOUNT serves as an extension of the Quilt winemaking style, adapted for more laid-back occasions.

WINEMAKER NOTES

The grapes were harvested early in the morning so the fruit would arrive at the winery while still cool to preserve the vineyard-fresh flavors. We source from some of the best vineyards in Paso Robles, to make this one of a kind Cabernet Sauvignon. After de-stemming the berries, the fruit was cryo-extracted and then cold-soaked to soften the skins and allow for ideal extraction. During fermentation, punch-downs and pump-overs were performed in a combination of closed and open-top stainless steel fermenters in order to extract color and tannins; during this process, temperatures were kept low to build mouthfeel and maximize flavors. Finally, the wines are aged in 50% new French oak for between 12-16 months. After the wine underwent malolactic fermentation, it was racked every 6 months before the final blend was complete.

TASTING NOTES

COLOR: Dark ruby red.

AROMA: Rich notes of chocolate, black currant, ripe blackberry, and hints of cedar and leather.

PALATE: Rich and satisfying with flavors of boysenberry jam, black cherry pie filling, dark currant, and cocoa nibs. Full yet elegant on the palate, with strong acidity and a long, smooth finish accompanied by velvety tannins.

FOOD PAIRING: Grilled pork chops with apple chutney, pan seared chicken with a red wine glaze, or pasta with bolognese sauce.