ALMACERRO

2017

ESTATE VINEYARD CABERNET SAUVIGNON

OA

BLEND	93% Cabernet Sauvignon 4% Cabernet Franc 3% Merlot
ALCOHOL	14.7%
FERMENTATION	90% Stainless Steel Tank 10% French Oak Puncheons
HARVEST DATES	Sept 9th through Oct 13th, 2017
AK MATURATION	90% New Oak 22-24 months in oak
BOTTLED	Sept 9th, 2019

TASTING NOTES

The 2017 Almacerro Cabernet Sauvignon is a beautifully aromatic and exceptionally refined wine, representing the first vintage from our Howell Mountain estate vineyard. The wine exudes aromas of violets, black pepper, olive tapenade, fig, fresh leather, and cedar wood. On the palate, savory dried herbs and licorice are laced together with spicy warm notes of incense and pomegranate, all complemented by fresh floral notes of lavender and fennel blossoms. A deep vein of minerality runs through both the aromatics and the flavor profile, accompanied by mouthwatering racy red fruits and fresh blueberries. Long and persistent tannins carry the balanced acidity and sleek berry fruits making this a wine that is not only enjoyable now, but will continue to be for many years to come.

VINTAGE NOTES

The 2017 vintage began with exceptional rainfall during the winter, bringing an end to a five year drought. Despite our eagerness for spring sunshine, the abundance of moisture helped regulate air temperatures and prevented soils from warming too rapidly. Bud break occurred slightly later than in 2016 due to the cooler conditions, making it an ideal start to the growing season. Canopy growth was impressive, which would prove critical in shielding the young clusters from both a spring hail storm and excessive sun exposure. Warm temperatures in July slowed vigor down and reduced berry size, yielding fruit with deep concentration. August brought mild temperatures and overcast mornings, which was ideal for allowing ripening to occur at an even pace. We harvested our first estate Merlot on September 9th and finished with Cabernet Sauvignon on October 13th.

