



2018
SYCAMORE VINEYARD
CABERNET SAUVIGNON
Rutherford, Napa Valley

WINEMAKER- *Kristy Melton*

WINEMAKER EMERITUS- *Ted Edwards*

WINEMAKER'S NOTES

Located on the southern end of the Rutherford Bench, Sycamore vineyard's proximity to the Mayacamas mountains provides the perfect climate for growing a rich, textured Cabernet. The wine is deep garnet in color with aromas reminiscent of black currant, pomegranate, baking spice, forest floor and espresso. The palate is rich and textured with flavors of black cherry, dark chocolate, leather, and warm oak spices. The site gives the wine great tannin structure that is bold but integrated, making it lovely to drink now with the capability to age in the cellar for decades.

PRIMARY VINEYARD

Sycamore Vineyard—Rutherford (100%): Small 24-acre vineyard located about 1.2 miles south of Bosché, right up against the Mayacamas Range, this vineyard has a rich clay loam. Sycamore Vineyard produces small berries reminiscent of mountain fruit berries, with intense extract of color and flavor. The color is very dark early in the fermentation, with flavors of black currant and blackberry with a forest floor complexity.

GROWING SEASON NOTES

Abundant winter rains helped refresh the groundwater and our reservoirs. Bud break was a little late, the vines responded to the water and moderate spring weather with plenty of growth. Good weather prevailed during bloom giving us an even fruit set. The summer was fairly moderate, with plenty of sun during the day and marine influences during the night. The harvest was near ideal with average timing and crop size. The wines have great elements of fruit and earth with a well-integrated tannin structure that will help them age well for decades.

COMPOSITION:

77% Cabernet Sauvignon
9% Merlot
8% Cabernet Franc
6% Petit Verdot

AGE OF VINES & SOIL TYPE:

4 - 22 years; sloping rich clay loam
formed by alluvial deposits

FERMENTATION:

After cold soaking for 3 days, the
fermentation was in stainless steel
tanks at 85°-90°

BARREL & AGING

27 months in French oak, 62% new

ALCOHOL:	PH:	ACID:
14.4%	3.66	5.7g/L

HARVEST DATE & SUGAR:

9/28 through 10/05, Brix ~ 23.5°

LIFE SPAN IN PROPER CELLAR:

20-30 years

NUMBER OF CASES PRODUCED:

2,823

BOTTLED:

March 2021