**2019 MOUNTAIN SELECT CABERNET SAUVIGNON**

**Vintage Notes**
Spring saw minimal frost risk after budbreak, but unseasonal rainfall in late spring.

Warm, dry conditions during the year were favorable for uniform berry set within the cluster, and the cool early morning temperatures of our high-elevation Cabernet Sauvignon, Cabernet Franc and Merlot vineyards set the stage for richly flavored and expressive wine.

Temperatures remained warm up to the early October harvest, which helped the grapes ripen fully with full-bodied varietal flavors.

**Vineyard**
Of the estate’s 550 acres planted to vineyard, 64% is Cabernet Sauvignon and Cabernet Franc, planted in 42 blocks. Each block is planted to take advantage of the volcanic soil, high elevation, abundant California sunshine and long growing season.

As harvest nears each vintage, we select the blocks, or rows within blocks, that best highlight the characteristics we seek for our Mountain Select Cabernet Sauvignon.

Cabernet Sauvignon grapes were harvested from 12 vineyard blocks of 10 to 20 years in age, comprising 8 identifiable clones. That combination results in layers of lingering flavors. Harvest began on October 1 and ended on October 25. A small percentage of Cabernet Franc and Merlot add another layer of richness.

**Vinification**
The grapes were harvested in the cool, early morning and immediately taken to the winery. After destemming and sorting, the whole berries were transferred to fermentation tanks.

After an initial three-day cold soak and yeast inoculation, cap management was performed using our pneumatic punch down system.

After 14 days on skins the new wine was drained from the skins and transferred to French oak barrels (50% new) where it underwent malolactic fermentation.

After aging 18 months in barrel, the wine from each barrel was tasted, and the final selections made. Individual barrels were blended to create this distinctive wine with true Napa Valley mountain-grown character.