

TEXTBOOK

NAPA VALLEY

2018 MISE EN PLACE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

HIGHLIGHTS

- Superbly mature and well-drained Cabernet Sauvignon site on rocky, east-side of Oakville District AVA, next door to Screaming Eagle. Merlot site is on west-side of Oakville, near To-Kalon and downslope from Harlan.
- Classic Bordelaise winemaking (blended varietals, new French oak, egg-white fining) partnered with beautiful Oakville District Cabernet Sauvignon & Merlot provides a spectacular result.

VINTAGE

2018 was a “Goldilocks” season; we had a wet and warm winter, which delayed budbreak a bit, moderate spring, and even temperatures all summer with virtually no major heat spikes. Sunshine prevailed as we entered September, allowing for impeccable flavor and color development in the bunches. Not too hot, not too cold; just right. 2018 will go down in the books as a spectacular vintage.

VINEYARDS

Our “Mise en Place” Cabernet Sauvignon comes from two very special single-vineyard sites located on the extreme eastern and western sides of the Oakville District abutting the rugged and dry Vaca Mountain and verdant Mayacamas mountain ranges. These sub-sections of the Oakville AVA are renowned for superb, richly textured Cabernet Sauvignon and voluptuous Merlot. The terrain is characterized by steep hills that bask in warm afternoons, offering an ideal growing environment. Soil profiles include gravelly alluvium (eroded off the nearby mountains) covered by gravelly loam and in some places interspersed with large boulders. They are infertile and very well-drained. Planted in the early 1980s and 1990s, these site’s clonal material includes heritage selections (likely from Beaulieu Block).

Exemplary sustainable farming practices are employed in these mature sites. After veraison, we culled unevenly ripened bunches, which reduced yield to less than 7 pounds per vine (@ 3.6 tons/acre), low for the Oakville District.

FERMENTATION & MATURATION

- Berries removed from clusters and gently moved to small fermentors.
- Indigenous yeast and a small amount of cultured yeast employed for fermentation.
- Rigorous mixing during initial stages of fermentation, then a more relaxed fashion towards the end of fermentation.
- A long maceration on the skins for 36 days employed for richness and structure.
- Gentle light pressing only.
- Direct to barrels for development and aging.

TASTING NOTES

- Depth of aromatics of crushed red berries, cassis, spiced oak (sandal wood, nutmeg).
- Regal flavors on the entry to the palate, ripe black stone fruits with great structure and balance.
- Oak influence provides structure and balanced tannins.
- Wine will age well 5-15 years.

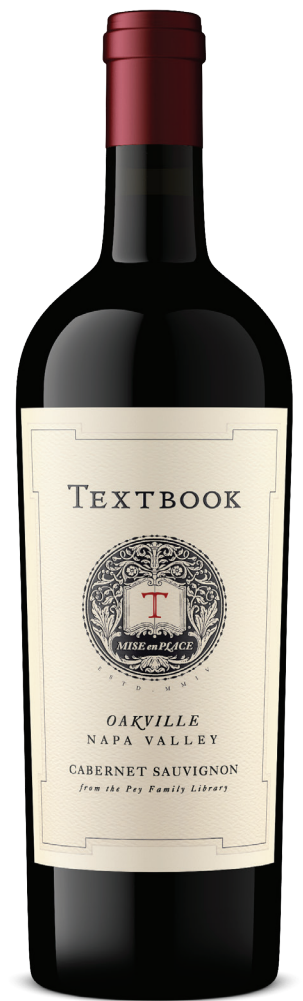
It is called “Mise en Place” to reflect the preparation and diligence exercised in the vineyards and winery. We believe it is a “textbook” example of this noble variety grown in this outstanding appellation.

REGION: 100% Oakville District AVA

GRAPES: 82% Cabernet Sauvignon and 18% Merlot

OAK: 100% French, 60% New

AGING: 24 months PH: 3.74 ABV: 14.8%



Dense, rich and generously concentrated, mixing power with finesse. Pure, ripe, riveting aromas of red berries, cassis, sandal wood, and nutmeg. The oak influence provides structure and balanced tannins.