



PHASE V

2017 CABERNET SAUVIGNON

Intensity from start to finish! The color is a very dark garnet, with a vibrant blue-purple edge where wine meets glass. Aromas of red and black fruit, barrel spices and delicate floral notes show first, with subtle earthiness playing in the background. With a sip, big lush fruit notes are immediately prominent, as cherry, blackberry, and boysenberry dance. Graham cracker and tobacco follow, joining the fruit more than replacing it. Tannins are soft and plush from beginning to end, allowing the marvelous fruit flavors to linger.

VINTAGE:
2017

WINEMAKER:
Philippe Melka

PRICE:
\$235.00

FERMENTATION:
Fermented in stainless steel tanks and French oak puncheons

APPELLATION:
Napa Valley

PRODUCTION:
445 cases

ALCOHOL:
14.9%

HARVEST DATES:
September 4th, 6th,
12th, 28th 2017

YIELDS PER ACRE:
1.5 to 3 Tons

BARREL AGING:
22 months in 90%
new 500L French
oak barrels

COOPERAGE:
Demplos, Artisan,
Ermitage, Saury, Sylvain