

2017 ESTATE CABERNET SAUVIGNON
 SPECIAL VINEYARD SELECT
 NAPA VALLEY



APPELLATION:	98% Stags Leap District, 2% Saint Helena
COMPOSITION:	86% Cabernet Sauvignon, 8% Cabernet Franc, 4% Merlot, 2% Petit Verdot
FERMENTATION:	Traditional stainless steel tanks with 2 daily pumpovers
AGING:	20 months in 75% New French Oak
ACID:	6.8 g/L
pH:	3.7
ALCOHOL:	14.6%
HARVESTED:	September 9 - October 5, 2017
BOTTLED:	May 15, 2019

WINEMAKER'S INSIGHT	Fresh aromas of blackberry, clove, and vanilla leap from the glass in this special vineyard select. On the palate, enticing flavors of cocoa, plum, and blackcurrant are complemented by bright acidity, velvety tannins, and a clean fruit finish.
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HARVEST	Following heavy rainfall in the winter season, the 2017 harvest began with early vine growth and mild weather patterns. In early September, heat spikes hit the valley and set record temperatures. To preserve hydration, the vines were heavily irrigated until the temperatures cooled in mid-September.
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HISTORY	Clos du Val, French for "small vineyard estate of a small valley," was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley's most iconic winery estates. Still family-owned today, Clos du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.
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