

2017 ESTATE CABERNET SAUVIGNON

NAPA VALLEY



APPELLATION:	Napa Valley
COMPOSITION:	89% Cabernet Sauvignon, 5% Merlot, 4% Petit Verdot, 2% Cabernet Franc
FERMENTATION:	Stainless steel tanks with 2-3 daily pumpovers
AGING:	60% New French Oak
ACID:	6.6 g/L
pH:	3.7
ALCOHOL:	14.5%
HARVESTED:	September 9 - October 4, 2017
BOTTLING:	June 13, 2019

WINEMAKER'S INSIGHT

Opening with bright aromas of blueberry and graham cracker, this classic Napa Valley Cabernet Sauvignon showcases plush tannins and a rich, velvety mouthfeel. Complex flavors of blackberry, olive brine, and flower petals are followed by a long, smooth finish.

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.

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 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 two estate vineyards in the Stags Leap District and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.