

2019 YETTALIL

STAGS LEAP DISTRICT, NAPA VALLEY



APPELLATION:	Stags Leap District, Napa Valley
COMPOSITION:	64% Cabernet Sauvignon, 13% Merlot, 12% Cabernet Franc, 8% Petit Verdot, 3% Malbec
AGING:	51% new French oak
ACID:	6.2 g/L
pH:	3.6
ALCOHOL:	14.5%
HARVESTED:	September 24th - October 26th, 2019
BOTTLED:	July 22nd, 2021

WINEMAKER'S INSIGHT

The 2019 Yettalil opens with aromas of fresh blackberry, ripe plum, and racy cassis layered with hints of violet, bay leaf, and thyme. Beautifully balanced and elegant on the palate, vibrant acidity and polished tannins give way to a concentrated core of black cherry, vanilla, and cedar. The texture is velvety and plush with a backbone of graphite and dark chocolate that lingers through a long finish.

HARVEST

Following heavy rainfall in the winter season, the 2019 harvest was mild with only a few heat spikes. Due to these ideal weather conditions, the wine's flavor was able to develop on the vine for an extended period of time, resulting in powerful and impeccably balanced wines.

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.