



HAYES VALLEY

2017 HAYES VALLEY CABERNET SAUV.

The Hayes Valley Cabernet Sauvignon is a wine that embodies the history of what was once known as the Hayes Valley in California. The region was well known for its production of wine grapes for the missions that spread throughout California. The valley had rich fertile soil and produced great yields to accompany high quality grapes. This Cabernet Sauvignon is made in an old world style, showcasing balance, elegance and a full bodied style of wine with bright fruit characteristics.

HARVEST NOTES

In 2017 winemakers and vineyard owners rejoiced in unison from the ideal weather at bud break in the spring, right through perfect ripening temperatures through October and until the last grape was harvested. The winter prior to the 2017 growing season was wet and supplied well above average rain fall to drench the soil profile and create an optimal environment for a fruitful 2017 season. The rain subsided in early spring allowing the vines to dry out and utilize the full water profiles in the soil to gain great early season vigor. Perfect temperatures through fruit set and into the summer allowed for higher than average yields and more clusters on the vine than had been seen in the previous 3 vintages. Warm late summer temperatures gave us long hang time and perfectly ripened grapes on the vine. 2017 will go down as an above average year for yields and a well above average year for quality.

WINEMAKING NOTES

The Cabernet Sauvignon is sourced from some of the finest growing regions and vineyards from throughout California. The grapes are handpicked and hand sorted prior to a 72 hour cold soak at 40 degrees F. During fermentation the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation the wine is held on skins for 24 hours to extend maceration and provide even more color and tannin extraction. The wine is then aged on 25% New French Oak and 10% New American Oak and the remainder is aged on a mix of neutral American and French oak.

TASTING NOTES

Color: Bright Purple and Slightly Clear to Opaque

Aroma: Black Currant, Vanilla Bean and Wet Stone

Flavor: Bright Cherry, Fresh Herbs and Vanilla

Structure: Medium Acidity and Medium to High Tannins

Pairing: Braised Short Ribs and Garlic Mashed Potatoes

TECHNICAL INFORMATION

Blend: 76% Cabernet Sauvignon, 22% Merlot, 2% Petit Verdot

Aged: 12 months on 25% New French Oak, 10% New American Oak, 65% Neutral French and American Oak

Harvest date: 9/11 – 10/25

Average Brix at Harvest: 25.0

PH: 3.71

TA: 0.60

Bottling Date: -8/28/18

Alcohol %: 13.5%



Hayesvalley.com