



FLAMBEAUX 2017 CABERNET SAUVIGNON, DRY CREEK VALLEY

Vineyard Notes

The Flambeaux Vineyard in Dry Creek Valley is in the sweet spot for vineyard elevation – about 350 ft. above the valley floor. The soils are the Boomer Loam series which is a Metamorphic soil and our area has the redder, more iron rich soils. This soil type is especially good with Cabernet Sauvignon grapevines and leads to great minerality and natural acidity. The rolling hillside provides great drainage and being up the hill from the valley allows the vineyard to stay a bit warmer – perfect for ripening Cabernet Sauvignon.

Production Notes

2017 was a year that is forever emblazoned into the history of Sonoma County. The catastrophic fires in early October impacted everyone, and we are thankful for the first responders. As for 2017, it was a remarkable year that threw a lot of curve balls. The drought ended in the winter. This in turn thoroughly saturated the soils replenishing the vines. Temperatures during fruit set were cooler than normal, delaying them a bit. Then, at the end of August into early September, we had a heat wave that pushed ripening more quickly than desired; patience rewarded the wait until October to harvest, with the grapes developing richness and incredible complexity .

Tasting Notes

In the aroma there is beautiful baking spice and red currant with a dusting of baker's chocolate. Bright black cherries and cinnamon are present on the palate with black tea, toast, and vanilla bean notes. A wonderful freshness and spice in this wine should let it evolve in bottle for years to come.

Vintage 2017

Varietal 95% Cabernet Sauvignon, 3% Malbec, 2% Petit Verdot

Appellation Dry Creek Valley, Sonoma County

Vineyard Designation Flambeaux Estate Vineyard

Harvest Date October 5, 2017

Titrateable Acidity 6.10 g/L

pH 3.72

Aging Aged for 22 months in a mix of French (60%) and American (40%) oak barrels (50% new)

Fermentation Fermented in small stainless-steel tanks

Bottling Date July 15, 2019

Alcohol % 14.4

Production 337 cases

Suggested Retail: \$60.00 per 750-mL

