



FLAMBEAUX 2017 CABERNET SAUVIGNON, ALEXANDER VALLEY

Vineyard Notes

High in the hills of the southeastern end of Alexander Valley is the Toby Lane Vineyard. Off Chalk Hill Road in a pocket of small valleys, Toby Lane leads to a rolling hillside vineyard where Cabernet Sauvignon is harvested for our Alexander Valley Cabernet Sauvignon. The gravelly clay loam soils have a thin layer of “chalky” volcanic ash that promote firm tannins in Cabernet Sauvignon along with darker fruits in aroma and flavors.

Production Notes

2017 was a year of catastrophic fires in early October. But 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; due to the cooler micro-climate of that area in Alexander Valley, the grapes in Toby Lane Vineyard developed outstanding complexity by harvest in late September, well before the fires. The barrel regime was different from our estate Dry Creek Valley Cabernet Sauvignon that uses a mix of American and French, this wine aged in 100% French oak barrels, 60% of them new.

Tasting Notes

Aromas of blackberry, dark chocolate, and tea leaf abound in the inaugural vintage of our Alexander Valley Cabernet Sauvignon. On the palate, the mountain vineyard influenced fruit flavors really show in dark berry and plum impressions with mocha, black tea, and allspice on the finish. Approachable now, it will age for at least a half decade or more.

Vintage 2017

Varietal 97% Cabernet Sauvignon, 3% Petit Verdot

Appellation Alexander Valley, Sonoma County

Vineyard Designation Toby Lane Vineyard

Harvest Date September 28, 2017

Titrateable Acidity 5.90 g/L

pH 3.85

Aging Aged for 22 months in a mix of 100% French oak barrels (60% new)

Fermentation Fermented in small, open-top, stainless-steel tanks with twice daily pump-overs over a period of two weeks

Bottling Date July 15, 2019

Alcohol % 14.4

Production 106 cases

Suggested Retail: \$70.00 per 750-mL

