



FLAMBEAUX 2017 CABERNET SAUVIGNON, DRY CREEK VALLEY, RESERVE

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 vineyard has the redder, more iron-rich dirt. This ground is especially good with Cabernet Sauvignon grapevines and by accentuating great minerality and natural acidity. The rolling hillside provides great drainage and, being uphill from the valley allows the vineyard to stay a bit warmer – perfect for ripening Cabernet Sauvignon.

Production Notes

2017 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. We selected the two barrels from two different coopers, and each brings a different component to the blend. First, the Marques barrel from the Fontainbleau forest is made from 3-year, air-dried staves that soften tannins for a creamy palate and adds weight without excessive bite. The second barrel is a Radoux Evolution which adds a toasty spiciness.

Tasting Notes

The 2017 Flambeaux Reserve Cabernet Sauvignon has aromas of dark cassis, toast, and cedar. Dark chocolate-covered cherry fruit is rounded out with dark plum, mocha, black tea, and hickory. It will age for a decade or more.

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 6.40 g/L

pH 3.71

Aging Aged for 22 months in 100% new French oak barrels

Fermentation Fermented in small stainless-steel tanks with twice daily pump overs for a period of two weeks

Bottling Date July 15, 2019

Alcohol % 14.6

Production 43 cases

Suggested Retail: \$90.00 per 750-mL

