

2017 JOHN CELLARS CABERNET SAUVIGNON

John Cellars Cabernet Sauvignon is dedicated to and inspired by our memories of our dear friend John. It reflects his passion for high quality wines that represent their regions. With its aroma of black currant and vanilla, this wine pairs well with braised short ribs and other hearty meats.

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 vines are located at a higher elevation and is on the hill side. The soils in this area of the vineyard are shallow and rocky allowing for great drainage but harsh conditions for the root structure. This yields lower quantities of grapes but much higher quality and a more complex tannin structure in the skins. 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 48 hours to extend maceration and provide even more color and tannin extraction.

TASTING NOTES

Color: Dark garnet

Aroma: Tobacco, blackberries and cedar

Flavor: Dark chocolate, graphite, black cherries

Structure: Medium Acid, Medium Body, Medium Long Finish

Pairing: Grilled steak and portabella mushroom burger

TECHNICAL INFORMATION

Blend: 100% Cabernet Sauvignon

Aged: 30% New French Oak, 60% Neutral French Oak, 10% Neutral American Oak

Harvest date: 10/5-10/15

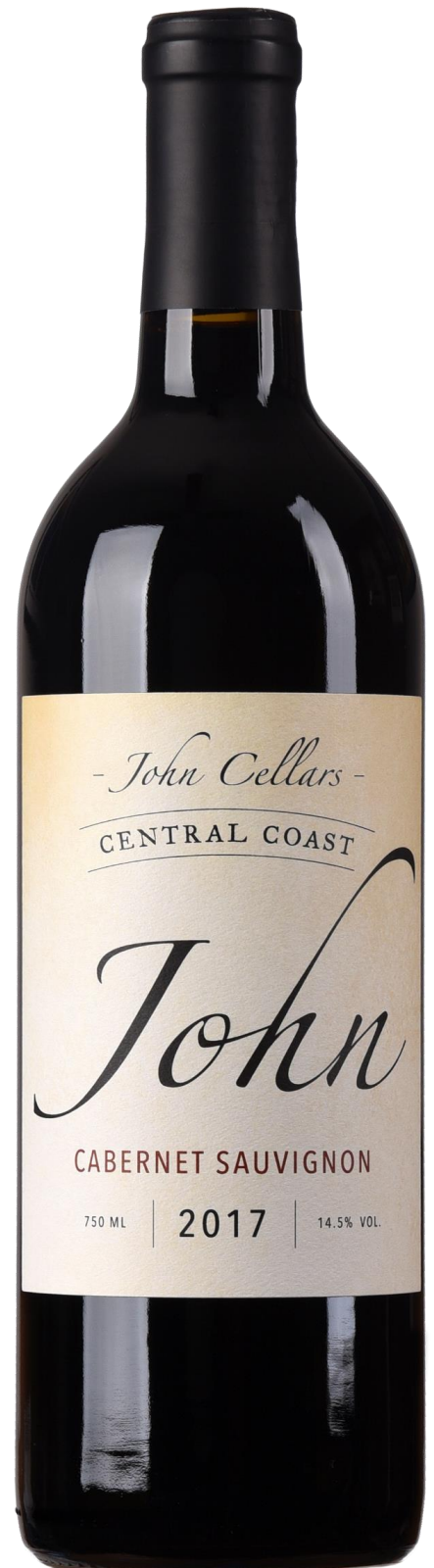
Average Brix at Harvest: 25.5

PH: 3.65

TA: 0.60

Bottling Date: 4.30.19

Alcohol %: 14.5%



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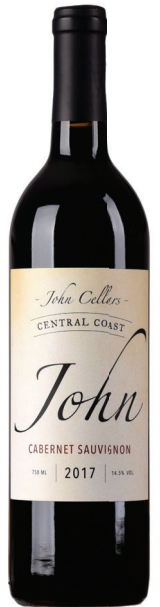
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