



2017 QUIXOTE CABERNET SAUVIGNON

Stags Leap District

THE VINTAGE

The year began with abundant rainfall that refilled reservoirs and replenished soils. California had been amidst a five-year drought that affected vintages prior to 2017. Spring weather was mild, resulting in extended flowering in some areas with little shatter. Vines were vigorous thanks to the winter rains. A freak hailstorm passed through quickly in June causing isolated damage. Three heat events, including one over Labor Day weekend, kicked harvest into high gear, dehydrating some grapes by early September. Cool weather arrived immediately afterward, allowing sugar levels to return to normal. Most late-ripening red grapes continued to hang on the vine and were picked over the next few weeks.

TASTING NOTES

The 2017 Quixote Cabernet Sauvignon is a wine of intensity and rich complexity. Aromas of blackberry and cassis leap from the glass but are balanced by the scents of roast beef, black tea and baking spices. Underlying notes of black cherry and raspberry further enrich the aromatic intricacies. This wine has a velvety approach at the front of the palate but quickly leads to a well-structured and dense mid palate that softens into finer grained tannins with great length. On the finish cranberry, cedar and candied cherry linger tantalizingly before giving way to flavors of currant and cocoa.

Recommended pairing: Beef, any way you like it!

TECHNICAL

WINE MAKER: Philippe Melka

ALCOHOL: 14.5%

pH: 3.67

TA: 6.2 g/L

HARVEST DATES: Oct. 7th and 14th, 2017

BOTTLING DATE: June 7th, 2019

