



2018 QUIXOTE CABERNET SAUVIGNON

Stags Leap District



THE VINTAGE

The 2018 growing season was relatively dry. Bud break was a little late compared to prior years and shoot growth was fairly moderate in the first phase. Late rains during the month of April and some in May helped the vines maintain steady growth with minimal to no irrigation needed up to veraison. Accompanied by moderately warm weather, flowering was excellent, leading to a healthy fruit set. Post-veraison we saw a trend of bigger and heavier clusters than average which was supporting our expectations of heavy vintage.

TASTING NOTES

A bouquet of black cherry, blackberry and baking spices slowly open up to unveil herbaceous undertones, menthol and bay laurel. Velvety on the front palate this wine builds revealing a dense mouthfeel with gravelly tannins. The lengthy blueberry finish put the final flourish on this well-structured wine.

TECHNICAL

WINEMAKERS: Robert Smith & Philippe Melka

ALCOHOL: 14.7%

pH: 3.58

TA: 6.0g/L

HARVEST DATES: October 24th through November 1st, 2018

BOTTLING DATE: August 10th, 2020

BLEND: 100% Cabernet Sauvignon

AGING: Aged in 60% new French oak for 20 months