



2019 QUIXOTE CABERNET SAUVIGNON

Stags Leap District



THE VINTAGE

Ample winter rains provided welcome soil saturation for the growing season and canopy development. Spring was a bit cooler and rainier than in the last couple of years, resulting in bud break and flowering being delayed a few weeks compared to 2018. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

TASTING NOTES

A bouquet of cinnamon, cherries, baking spice and cedar. Soft across the palate, this wine has fine-grained tannins and offers flavors of dark fruits, blackberry, chocolate ganache and is loaded with fresh berries. A medium density wine, it has a lengthy and juicy finish.

TECHNICAL

WINEMAKERS: Robert Smith & Philippe Melka

ALCOHOL: 14.7%

pH: 3.69

TA: 5.9g/L

HARVEST DATES: October 14 - 23

BOTTLING DATE: March 17, 2022

BLEND: 100% Cabernet Sauvignon

AGING: Aged in 50% new French oak for 30 months