

2017 Goat Trek Vineyard Cabernet Sauvignon

DRY CREEK VALLEY | SONOMA COUNTY

Located in the rugged western hills of Dry Creek Valley, our Goat Trek Vineyard is surrounded by wilderness. The 1200-1300 feet sloped elevation with low-vigor, yet nutrient-rich, soil consistently yields grapes of exceptional concentration and natural balance.

THE VINTAGE

This year's harvest was a bit unusual. Winter gave us twice our normal rainfall ending a five-year drought and explosive canopy growth. Summer was hot with several days above 100 degrees yielding vigorous shoot and leaf growth. A devastating fire in our region ended our season bringing a dramatic year to a close. Despite all this, the grapes fared well and are showing concentrated, bright flavors in the wine.

WINEMAKING NOTES

Everything about the 2017 vintage was perfect for late-ripening mountain Cabernet fruit especially the hot days and cool nights letting the tannins fully mature. Relying on traditional Bordeaux techniques, we focused on structure and mouthfeel. Handpicking on the slopes made us channel our inner billy goat but the extra labor was worth it. Primary fermentation occurred in stainless steel with daily pumpovers for three weeks. Gentle basket pressing followed by malolactic fermentation in barrel set the foundation for subsequent barrel aging. French oak aging for 22 months struck the perfect balance between fruit and tannin development.

THE WINE

There's a new world boldness of aroma and flavor that is juxtaposed against an "old world" finesse reflecting our penchant to straddle the two while showcasing our stellar mountain estate. Aromatics of cassis and black cherry lead to flavors of plum, blackberry, chocolate covered orange slices, and notes of pencil shaving with subtle black olive. The alcohol level is surprisingly low and perfectly in balance with the ripe tannins that benefited from extended elevage in 100% French oak. This organically-grown Cabernet Sauvignon is bold and full of power. It will age well through 2030 – 2035. A plate of braised short ribs, prime rib, lamb stew, or a vegetarian red wine risotto with cranberry beans would all be excellent foils for this wine.

TECHNICAL NOTES

HARVESTED | BOTTLED.....October 4, 2017 | August 2, 2019
 APPELLATION.....Dry Creek Valley, Sonoma County
 VINEYARDS.....100% Goat Trek Vineyard, CCOF-certified organic.
 COMPOSITION.....100% Cabernet Sauvignon
 FERMENTATION.....Temperature-controlled stainless steel tanks with daily pumpovers; 21 days total skin contact.
 BARREL AGING.....22 months, French oak with low to medium toast and 3-4 year air-drying; 70% new
 PRODUCTION.....480 cases
 STATS.....14.2 % ABV | pH 3.71 | TA 0.56
 RETAIL PRICE.....\$65
 WINEMAKER.....Hugh Chappelle

