



PREVAIL WEST FACE

ALEXANDER VALLEY

2018

The grapes for this Cabernet Sauvignon/Syrah blend are grown on the steep slopes of Ferrari-Carano's LookOut Mountain which sits at the junction of Alexander Valley, Knights Valley and Chalk Hill Appellations. This mountain vineyard, soaring in elevation from 500 to 1,400 feet, is comprised of ancient, weathered sandstone and sandy loam soils bearing low-yielding vines.

THE VINTAGE

2018 was a very good year with ideal weather conditions for the vines. Spring produced great set, and average rainfall led to good yields. Consistently warm temperatures during the summer months without any drastic heat spikes or rain events allowed for longer "hang time" for the grapes, which led to fully ripe flavors.

HOW IT'S MADE

The grapes are hand harvested, and upon entering the winery, hand sorted and then gravity fed directly into oak and stainless steel tanks for five days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. After primary fermentation, the wine is drained and pressed for malolactic fermentation, then aged in the wine caves for 18 months. This vintage was bottled unfined in July 2020.

AROMAS & FLAVORS

PreVail West Face is an exquisite, full-bodied wine with aromas of toffee, cassis, blackberry, mocha, nutmeg and vanilla. On the palate, plum galette, baking spice and a touch of leather provide layers of interest supported by ample tannin. This wine's bold profile will continue to evolve and age beautifully.

FOOD PAIRINGS

PreVail West Face pairs well with braised, roasted or barbecued meats such as chicken, red meat, lamb or pork. Pastas, stews or well-aged medium and strongflavored cheeses, such as Taleggio, also pair nicely.

COOPERAGE

18 months in French oak, 45% new

TECHNICAL DATA

Composition 61% Cabernet Sauvignon, 39% Syrah Alcohol 15.1% | pH 3.86 | TA 5.6 g/L Bottled July 20, 2020

