

WINEMAKER'S  
NOTES



BOTTLED:  
JANUARY 2020

LANCASTER ESTATE  
2017 CABERNET SAUVIGNON

*Production: 1,594 cases*

*Varietals: 84% Cabernet Sauvignon, 4% Merlot,  
7% Malbec, 1% Petite Verdot, 4% Cabernet Franc*

*Titrateable Acidity: 6.4 g/L*

*pH: 3.62*

*Alcohol: 14.5 %*

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OUR THOUGHTS...

*The 2017 Estate Cabernet Sauvignon captures the pure expression of our unique terroir at Lancaster Estate. It is a blend of all five of the red Bordeaux varietals we have planted on our volcanic hillside vineyards. Dark, rich fruit presents aromas of wild game on the nose. On the palate there are hints of blackberry compote and dark stone fruit flavors. An incredible display of the rich and concentrated flavors that come from our estate vineyards, this wine glides across the palate for a long, decadent finish. This wine should be decanted when young, and will only gain in complexity for the next 15-20 years.*

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VINTAGE AND ESTATE NOTES:

The 2017 vintage gave us a wet winter followed by a relatively cool spring which would seem to be the making of a typical growing season. A Labor Day heat spike stalled the grapes from maturing for about two weeks, setting up a later than normal harvest. Throw in some wild fires and it made for an overall unique vintage.

Consistent with Lancaster Estate's commitment to making wines of authenticity and place, all of our wines are estate grown, produced and bottled. Native yeasts are used for primary fermentation while secondary malolactic fermentation occurs naturally in barrel.

To preserve the truest expression of our estate, the Lancaster Estate 2017 Cabernet Sauvignon was gently fined and then bottled unfiltered.

Cooperage:

The 2017 was aged 24 months in 100% French oak. We chose barrels from several coopers including Darnajou, Taransaud, Demptos, Ermitage, Saury, Bel Air and Sylvain. 60% of the barrels were new and all were coopered using a combination of Medium, Medium Plus, Medium Long, and Heavy toast levels to provide optimal integration and balance.

