



SOLO

2018 CABERNET SAUVIGNON
STAGS LEAP DISTRICT - NAPA VALLEY

WINEMAKING

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARD

100% Silverado Vineyard, Stags Leap District

CLONAL SELECTION

61% See Selection (Block: A; Planted 1996)

34% UCD 30 Heritage Clone (Block F; Planted 2008)

5% UCD 4/6/7 Clones (Planted 1995)

HARVEST DATES: October 18 & 22, 2018

BRIX AT HARVEST: Average 23.9°

MACERATION: Average 20 days

BARREL AGING REGIMEN

Aged 15 months in 43% new oak

New Oak Profile: 85% French, 15% Hungarian

Overall Oak Profile:

78% French, 15% Hungarian, 7% American

PH: 3.51 pH | **TA:** 5.72 g/L | **RS:** 0.03%

ALCOHOL: 14.4%

PRODUCTION: 1,298 cases

WINEMAKERS

Jon Emmerich, Elena Franceschi

HERITAGE

SILVERADO VINEYARD (100%) – In 1968, Silverado Vineyard became the fourth planted to Cabernet Sauvignon in the Stags Leap District. Over the next two decades, meticulous field selection created an entirely new clone of Cabernet Sauvignon. The University of California, Davis designated this unique vine the Disney-Silverado Heritage clone. It is one of only three Cabernet Sauvignons to attain Heritage status – and the only one from Stags Leap District. Each year, we honor this extraordinary clone with SOLO.

SOILS + CLIMATE

Silverado Vineyards' steep, shale soils and western exposures to the late afternoon sun come together to produce fruit with the character and structure for which the Stags Leap District came to be known.

VINTAGE

February saw abundant rains, with filtered light in spring and early summer. Bud break occurred late, but under ideal weather conditions, creating a plentiful, even fruit set. Summer brought generous sun and cooler marine influences, uninterrupted by major heat spikes. Extended fall sunshine and moderate heat allowed fruit to accumulate flavor complexity with gradual increases in sugar levels.

TASTING NOTES

Elegant and focused with intense aromas and flavors of fresh raspberry, red and black cherries, dark cocoa, sambuca, and a hint of toasty vanilla. Full-bodied, with velvety tannins and the signature Stags Leap District mineral notes that are well-knit with the fruit and oak, leading to a long and bright finish.