



2019 OAKVILLE STATION | NAPA VALLEY

CABERNET SAUVIGNON

WINEMAKING

VARIETAL COMPOSITION

100% Cabernet Sauvignon

HARVEST DATES

September 24, 2019

BRIX AT HARVEST

Average 24.3°

MACERATION

15 days

BARREL AGING REGIMEN

Aged 18 months in 46% new oak
(50% French, 50% Hungarian)

OVERALL OAK PROFILE

72% French oak, 28% Hungarian oak

pH: 3.71 | TA: 5.37 g/L | RS: 0.03%

ALCOHOL: 14.3% by volume

PRODUCTION: 303 cases

HERITAGE

OAKVILLE SOUTH STATION (100%) – All of our wines come from our own vineyards except for this historic site on the western edge of the Oakville appellation. First planted to vines in 1883, this research station which lies within the famed To Kalon vineyard, has played a key role in advancing the quality of California's grape growing. It is now under the guidance of the University of California, Davis. We are pleased that working with the university has given us the opportunity to craft this limited bottling.

SOILS + CLIMATE

Gently sloping soils from the Mayacamas mountains form an alluvial fan. Coastal fog traveling up the valley from the San Pablo Bay tempers the warm climate by day and provides cooler air overnight.

VINTAGE

The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. 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, not without its moments of unpredictability, 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.

TASTING NOTES

Full-bodied with dense, supple tannins, and flavors of brandied cherries, dark baker's chocolate, vanilla pastry, and herbal notes.

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