



PREVAIL BACK FORTY

ALEXANDER VALLEY

2017

The grapes for this Cabernet Sauvignon are grown on low-yielding vines on a 40-acre, 1,100-foot elevation vineyard at the back side of Ferrari-Carano's RockRise Mountain in Alexander Valley.

THE VINTAGE

The 2017 season began with record rainfall amounts during the winter, filling our reservoirs after four years of drought. Spring was mild, bringing favorable conditions during bloom, which led to a nicely set crop. We experienced more than an average number of hot days in early to mid-summer, and then record highs over Labor Day weekend. Fortunately, the vines were ready to handle the heat with adequate soil moisture supplied by all the rain.

HOW IT'S MADE

French clone 337 was selected specifically for Back Forty because of its small berry size and rich tannins. The grapes are sorted and destemmed, and upon entering the winery, 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. Once fermentation is complete, the wine is drained to French oak barrels for malolactic fermentation, aged in the wine caves for 19 months. This vintage was bottled unfined and unfiltered in June 2019.

AROMAS & FLAVORS

PreVail Back Forty entices with a delicious array of intense aromas and flavors including toffee, currants, leather, hints of nutmeg spice, caramel, vanilla, ripe plum, and toasty oak notes. This full-bodied wine has a long, rich finish and smooth, yet structured tannins.

FOOD PAIRINGS

Back Forty pairs well with roasted, broiled or barbequed red meats such as lamb, beef, pork or veal. Medium and strong-flavored semi-soft, semi-hard, aged or creamy cheeses work well, or pair Back Forty with a dark chocolate dessert for a special treat.

COOPERAGE

19 months in French oak, 88% new

TECHNICAL DATA

Composition 100% Cabernet Sauvignon Alcohol 15.0% | pH 3.94 | TA .48 g/100mL Bottled June 2019

