Silverado
VINEYARDS

2019 ESTATE MT. GEORGE | COOMBSVILLE
CABERNET FRANC

Winemaking

VARIETAL COMPOSITION
99% Cabernet Franc
1% Cabernet Sauvignon

HARVEST DATES
September 29 & October 17, 2019

BRIX AT HARVEST
Average 25.2°

MACERATION
18 days

BARREL AGING REGIMEN
Aged 17 months in 44% new oak
(67% French, 33% Hungarian)

OVERALL OAK PROFILE
85% French oak, 15% Hungarian

pH: 3.60 | **TA:** 5.04 g/L | **RS:** 0.041%

ALCOHOL: 15.0% by volume

BOTTLING DATE: August 2021

PRODUCTION: 2,642 6-pack cases

WINEMAKER
Alison Rodriguez

Heritage

MT. GEORGE (100%) – Located east of Napa in Coombsville, Mt. George Vineyard is the site of one of the first grape plantings in the valley in the 19th century. It climbs the western slopes of an ancient volcano whose name the vineyard bears.

Soils + Climate

The cooler climate and deep, gravelly soils derived from volcanic rock and ash of the ancient volcano whose name the vineyard now bears, provide depth and structure to Silverado Vineyards' wine.

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

Black raspberry, plum, and vanilla bean aromas intertwine with herbaceous notes of green tobacco, bay leaf, pine. Medium-full bodied with broad tannins. Rich, sweet plum, and fresh blackberry greet the palate with notes of cinnamon, clove, toasted graham, and sweet cedar.