



2017 OAKVILLE STATION | OAKVILLE

# CABERNET SAUVIGNON

## WINEMAKING

### VARIETAL COMPOSITION

100% Cabernet Sauvignon

### HARVEST DATES

September 13 & 15, 2017

### BRIX AT HARVEST

Average 23.8°

### MACERATION

Average 15 days

### BARREL AGING REGIMEN

Aged 18 months in oak, 40% new oak

### New oak profile:

56% French, 22% Hungarian, 22% American

### Overall oak profile:

74% French, 13% Hungarian, 13% American

**PH:** 3.52 pH | **TA:** 6.05 g/L | **RS:** 0.08%

**ALCOHOL:** 14.4% by volume

**PRODUCTION:** 259 cases

**FORMATS:** 750ml, 1.5L

**SRP:** \$90 (750ml) | \$200 (1.5L)

### WINEMAKERS

Jon Emmerich, Elena Franceschi

## 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

From abundant winter rains to cool spring weather, warm summer temperatures and October's wildfires, 2017 is a memorable vintage. Plentiful winter rains helped refresh our vines and led to a cool, mild spring. Due in part to these warmer temperatures, 90% of Napa Valley's grape tonnage was harvested before the wine country wildfires began. Based on Silverado's house wine style, we typically pick early and were fortunate to have 100% of our fruit harvested with no smoke impact.

## TASTING NOTES

Full-bodied with sweet dark fruit, baking spices, herbal notes, vanilla pastry and dark chocolate. Rich and complex with smooth, dense tannins.

## CONTACT

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