



PREVAIL LOOKOUT TREE

KNIGHTS VALLEY

2018

The grapes for this Cabernet Sauvignon/Cabernet Franc blend are grown on the steep slopes of Ferrari-Carano's LookOut Mountain which sits at the junction of Alexander Valley, Knights Valley and Chalk Hill Appellations. This mountain vineyard, soaring in elevation from 500 to 1,400 feet, is comprised of ancient, weathered sandstone and sandy loam soils bearing low-yielding vines.

THE VINTAGE

2018 was a very good year with ideal weather conditions for the vines. Spring produced great set, and average rainfall led to good yields. Consistently warm temperatures during the summer months without any drastic heat spikes or rain events allowed for longer "hang time" for the grapes, which led to fully ripe flavors.

HOW IT'S MADE

The grapes are hand harvested, and upon entering the winery, hand sorted and then 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. After primary fermentation, the wine is drained and pressed for malolactic fermentation, then aged in the wine caves for 18 months. This vintage was bottled unfined in July 2020.

AROMAS & FLAVORS

PreVail Lookout Tree is a bold, yet refined wine. An enticing bouquet of maple, spiced plum, violet and tobacco lead to layered flavors of cassis, raspberry, licorice and leather. The complex profile and forward tannin structure will allow this wine to evolve and age beautifully for many years.

FOOD PAIRINGS

The combination of tannins from the Cabernet Sauvignon and lush structure from the Cabernet Franc make our food-friendly Lookout Tree a perfect pairing with roast chicken or pork, duck cassoulet, roasted or grilled beef, Coq Au Vin, or butterflied leg of lamb. Tomato-based dishes and rich vegetables (eggplant parmesan) and vinegar-based sauces (smoky BBQ) also pair well.

COOPERAGE

18 months in French oak, 80% new

TECHNICAL DATA

Composition 65% Cabernet Sauvignon, 35% Cabernet Franc Alcohol 15.0% | pH 3.86 | TA 5.4 g/L Bottled July 20, 2020

