



SOLO

2017 CABERNET SAUVIGNON
STAGS LEAP DISTRICT - NAPA VALLEY

WINEMAKING

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARD

100% Silverado Vineyard, Stags Leap District

HARVEST DATES

September 28, 2017

BRIX AT HARVEST

Average 24.3°

MACERATION

Average 26 days

BARREL AGING REGIMEN

Aged 18 months in 47% new French oak

Overall oak profile:

100% French

PH: 3.52 pH | **TA:** 6.24 g/L | **RS:** 0.05%

ALCOHOL: 14.5%

PRODUCTION

1,367 cases

SRP: \$125

WINEMAKERS

Jon Emmerich, Elena Franceschi

HERITAGE

SILVERADO VINEYARD (100%) – In 1968, Silverado Vineyard became the fourth planted to Cabernet Sauvignon in the Stags Leap District. Over the next two decades, meticulous field selection created an entirely new clone of Cabernet Sauvignon. The University of California, Davis designated this unique vine the Disney-Silverado Heritage clone. It is one of only three Cabernet Sauvignons to attain Heritage status – and the only one from Stags Leap District. Each year, we honor this extraordinary clone with SOLO.

SOILS + CLIMATE

Silverado Vineyards' steep, shale soils and western exposures to the late afternoon sun come together to produce fruit with the character and structure for which the Stags Leap District came to be known.

TASTING NOTES

Aromas of dark cocoa, ripe raspberry, and flint/mineral notes open up to sweet ripe plum, black cherry, and an oak expression of lightly toasted brioche. Full-bodied, exuberant plum and red cherry fruit flavors without a hint of the irrational. Cocoa and a hint of anise join the fruit in an elegant balance along with the oak, acid, and tannin. Supremely focused, but generous with a long finish.

CONTACT

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