

2018 AMICI CABERNET SAUVIGNON HIRONDELLE VINEYARD



VINEYARD NOTES: Hirondelle Vineyard is the first vineyard in the Amici portfolio to come from the unique Stag’s Leap District in Napa Valley. Located in the eastern portion of Napa Valley, Stag’s Leap District was the first region to be approved in the United States based on soil type. Volcanic rock and river sediments make up a staggering blend of soils that give the region its famed intensity and flavor profile often described as “an iron fist in a velvet glove.”

2018 VINTAGE: 2018 was truly a winemakers’ vintage, and the quality of the resulting wines presents itself in bottle. Generous rainfall in February led to a late budbreak and extended flowering period. Beautiful and mild weather throughout spring and summer made for a healthy crop load. With no major heat spikes or weather events in the fall, winemakers were able to patiently wait to pick at optimal fruit ripeness.

TASTING NOTES: Our second vintage from this beautiful Stag’s Leap District vineyard site, the 2018 Hirondelle Cabernet Sauvignon shows the region’s classic iron-rich aromas and balance on the palate. Hedonistic flavors of black cherry, bright blueberry, and dark chocolate lead into hints of bittersweet cherry and black currant. With polished tannins and hints of rosemary on the finish, the wine combines the herbal flavors of Bordeaux with California ripeness and is an incredible wine to pair with food.

ALCOHOL: 14.5%

APPELLATION: Stag’s Leap District, Napa Valley

BLEND: 81% Cabernet Sauvignon, 19% Cabernet Franc

FERMENTATION AND AGING: 100% Stainless Steel fermentation; Aged 22 months in 100% new French oak barrels