

## 2018 AMICI CABERNET SAUVIGNON OAKVILLE RANCH



**VINEYARD NOTES:** The 2018 Amici Cellars Oakville Ranch Cabernet Sauvignon is a decadent, delicious wine grown in one of the highest-altitude vineyards in Oakville. The organically farmed Oakville Ranch is tended by legendary organic grape-grower Phil Coturri, and the site's elevation, along with its signature red soils, leads to a rich and powerful wine.

**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:** The most terroir-driven Cabernet Sauvignon in the Amici single-vineyard lineup, the 2018 Oakville Ranch is mineral-driven with lovely bright Bing cherry and expressive vanilla notes. Black cherry, rhubarb and leather through the palate evolve into warm blackberry pie filling and hints of iron ore. Distinctly age-worthy with a balance of freshness and power, the wine finishes long and earthy.

**ALCOHOL:** 14.9%

**APPELLATION:** Oakville, Napa Valley

**BLEND:** 100% Cabernet Sauvignon

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