



2018
Cabernet Sauvignon
Estate - El Dorado

Harvest

100% Cabernet Sauvignon - Estate
Harvest Date: 23 Sept. 2018
Harvest Brix: 24.5 degrees brix
pH: 3.80
Total Acidity: 0.64 g/100ml

Wine

Alcohol: 14.4%
pH: 3.80
Total Acidity: 0.56 g/100m
Barrel Aging: 36 months
1 – 3 year old French oak
Bottling Date: 6 Feb. 2022
Cases Produced: 95

Winemaking Notes

The 2018 vintage was great for fruit quality but cold spring weather kept the production down. The must was fermented in small $\frac{3}{4}$ ton lots with a specialty Rhone yeast "GRE". The wine was then aged 36 months in $\frac{2}{3}$ one year old American and $\frac{1}{3}$ in older French oak.

Tasting Notes

This is the first varietal Cabernet Sauvignon the we have produced at WAV since 2009. Aromas are of ripe Bing cherry, blackberry and cedar with hints of chocolate to fill out the flavor profile. Ripe red fruit impressions in the mouth are extended by a rich and full finish. The wine is firm in tannins and finishes with lingering sweet oak. This wine tastes great right now and will add to any rich cuisine or BBQ fare, with proper storage should age gracefully for another three to five years.

Paul