



## 2017 Spitfire Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

### Harvest Notes

2017 was a tale of two growing seasons. We started the year with a flood that saturated the soils and led to a wet spring. This caused late bud break, leading most folks to believe that it would be a late harvest. Of course, if you ask any grower about 2017 the first thing they will mention is the heat that dominated the remaining two thirds of the growing season. But when it was all said and done, 2017 was a close-to-normal harvest, with ripe and balanced flavors. In the last 20 years, only the 2007 and '15 growing seasons had more heat accumulation.

### Tasting Notes

After nearly three years of aging, this '17 Oakville Cabernet has begun to demonstrate many of the fruit and aromatic characteristics we've come to expect. Cassis, blackberry, and red-black currant all work in ripe combination across the juicy palate, with secondary notes of cooking spice, eucalyptus, and a hint of licorice. Two years in American oak have added a complex spice box of flavors, showing cardamom and cinnamon layered in a framework of integrated oak tannins. This vineyard site continually produces wines of great polish and drinkability, making them a joy to open while still young. As always, Spitfire is made for your next steak!

### Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

### Spitfire 2017 Facts:

Harvest Date:	Sept 16 <sup>th</sup> to October 10th	Bottled:	July 17 <sup>th</sup> 2019
Varietals:	93% Cabernet Sauvignon, 5% Merlot, 2% Cabernet Franc	Bottle Size:	750ml
Barrel Age:	22 months; 50% new American Oak 50% neutral oak	Production:	634 cases
Appellation:	Oakville, Napa Valley	Retail:	\$54
		Alcohol:	14.2%
		Total Acidity:	5.8g/L
		pH:	3.71