



Fluffy Billows Cabernet Sauvignon 2018

Varietals: 93% Cabernet Sauvignon, 5% Merlot, 2% Cabernet Franc

Barrel Age: 22 months in 60% new French oak and 40% neutral oak

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.

Harvest Notes

2018 came in like a lion and went out like a lamb. The vines awoke two weeks late due to a cool spring but had ample crop, which had to be thinned. Cool weather at the end of September brought an early rain which delayed ripening another week and vintners braced for the worst. Next thing we knew the skies cleared, and we enjoyed a slow harvest with beautiful (and freshly showered) fruit.

Oakville, Napa Valley

The winery has almost twenty acres of Cabernet Sauvignon planted in Oakville, a region with well-drained, sandy-gravelly soils and cooling effects in the form of fog and breezes that reach Napa Valley from the San Pablo Bay. The Meyer Family has farmed and produced Cabernet Sauvignon in the heart of Oakville since the early 1970s, and during that time they have contributed significantly to both the reputation of Oakville and the definition of its red wines, creating world-famous Cabernets. For Meyer Family Cellars, the most venerated parcel of land is Bonny's Vineyard, which Justin Meyer named for his wife and planted in 1972, and which is the source of this Oakville Cabernet.

Tasting Notes

A rich, flavorful palate of red-black fruit is quintessential Oakville in this vintage. Black currant, spicy red cassis, and blackberries mingle with subtly sweet, vanilla flavors, folded into a framework of long, fine fruit and wood tannin. With aeration, the wine shows secondary characteristics of cedar, cooking spice, and tobacco through its long finish. This balanced and very polished Cabernet is built for immediate enjoyment but should also reward the patient collector a decade down the road.

Pairing Notes

Of course a rib eye steak or hardy mushroom risotto could do, but something about the complexity of this vintage has me curious about a soup and sandwich pairing: thinking Banh mi and Duck dumpling soup. Or, come to think of it, I'm off to get a French Dip with a piping hot Au Jus.

About Meyer Family Cellars

Meyer Family Cellars is a family affair. Born with winemaking roots, Matt Meyer began the winery in 1999 with his father, Justin Meyer, the legendary winemaker and co-founder of Silver Oak in Napa Valley. Working alongside his Australian co-winemaker, Karen Meyer, who also happens to be his wife, Matt's goal soon became clear: to make wine from the terroirs that do right by the grapes. Today, Matt and Karen produce wine from three appellations: Mendocino County's Yorkville Highlands provides Syrah, Petite Sirah, and Sauvignon Blanc; from Mendocino's Anderson Valley come Pinot Noir and Chardonnay; and in the heart of Napa Valley, Oakville Cabernet Sauvignon is the winery's signature offering. The Meyers source the best grapes from these three appellations in order to make balanced, structured wines that reflect the terroirs. Meyer Family Cellars strives to share their wine with those who appreciate the potential for great California wine.