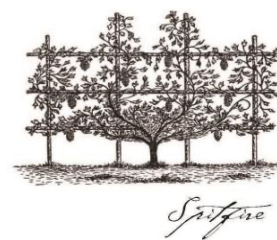




**2018 Spitfire
Cabernet Sauvignon
Technical Sheet**



Harvest Notes

2018 came in like a lion and went out like a lamb. The vines awoke 2 weeks late due to a cool spring, had ample crop, which had to be thinned, and then 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 fruit. Of course, the early ripening Pinot was harvested before the rain, but the long cool summer added two weeks of hang time, resulting in mature aromas.

Tasting Notes

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 2018 Facts:

Harvest Date: Sept 18th to October 8th
Varietals: 93% Cabernet Sauvignon, 5% Merlot, 2% Cabernet Franc
Barrel Age: 22 months; 60% new American Oak, 40% neutral oak
Appellation: Oakville, Napa Valley
Bottled: July 17th 2019
Bottle Size: 750ml
Production: 380 cases
Retail: \$54
Alcohol: 13.6%
Total Acidity: 5.5g/L
pH: 3.58