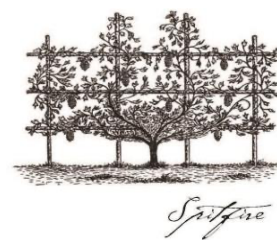




2019 Spitfire Cabernet Sauvignon Technical Sheet



Harvest Notes

2019 was fashionably late to the party. We had late rain in the Spring which saturated the soils and slowed bud break. Vigorous shoot growth early in the Summer initially suggested we would get back on schedule, but we settled in for a long cool summer. These late vintages make winemakers very nervous because rain can loom in late October. The Fall stayed remarkably dry, and all the grapes were picked and even fermented before the first storms. 2019 saw some of the longest hang times I can remember. That extra time on the vine developed grapes bursting with flavor that translated to juicy fruit forward Cabernet Sauvignon.

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 2019 Facts:

Harvest Date: Sept 30th to October 14th
Varietals: 100% Cabernet Sauvignon
Barrel Age: 22 months; 60% new American Oak, 40% neutral oak
Appellation: Oakville, Napa Valley
Bottled: July 21st 2021
Bottle Size: 750ml
Production: 580 cases
Alcohol: 14.2%
Total Acidity: 5.2g/L
pH: 3.61