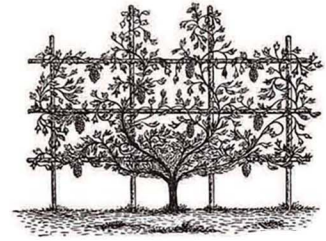




**2019 The Gravels  
Cabernet Sauvignon  
Technical Sheet**

*The Gravels*



**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 in memory. That extra time on the vine developed grapes bursting with flavor that translated to a juicy fruit forward Cabernet Sauvignon.

**Tasting Notes**

This wine is the ultimate what if? What would happen if we took some of the best fruit from the gravelliest part of our vineyard that has beautiful fruit expression of cassis, blackberry, and red-black currant with a hint of eucalyptus. Then we age it for a full three years in both American and French oak. The American oak brings vanilla, coconut, balsa, and a touch of cardamom while the French oak brings tobacco, cinnamon, and molasses. This is a unique project which we aged for three years before making another. Three years from now you will be seeing it on a more regular basis, but right now The Gravels is a very limited engagement.

**Winemaking Notes**

The Gravels 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.

**The Gravels Cabernet 2019 Facts:**

Harvest Date: October 3<sup>rd</sup>, 2019  
Varietals: 100% Cabernet Sauvignon  
Barrel Age: 34 months; 50% new American oak, 50% new French oak  
Appellation: Oakville, Napa Valley  
Bottled: July 15<sup>th</sup>, 2022  
Bottle Size: 750ml  
Production: 82 cases  
Alcohol: 13.9%  
Total Acidity: 5.2g/L  
pH: 3.72

**Accolades:**

No one has tasted it because it's of limited production, but it's freakin' awesome!