



2018 ABEL | STAGS LEAP DISTRICT

CABERNET SAUVIGNON

WINEMAKING

VARIETAL COMPOSITION

100% Cabernet Sauvignon

HARVEST DATES

October 17 and 22, 2018

BRIX AT HARVEST

Average 23.9°

MACERATION

22 days

BARREL AGING REGIMEN

Aged 18 months in 46% new oak
(86% French, 14% Hungarian)

OVERALL OAK PROFILE

94% French oak, 6% Hungarian

pH: 3.50 | TA: 5.85 g/L | RS: 0.03%

ALCOHOL: 14.2% by volume

PRODUCTION: 661 cases

HERITAGE

SILVERADO VINEYARD (100%) – One of the first four vineyards planted to Cabernet in the appellation in the 1960s, the Silverado Vineyard helped establish the reputation of the Stags Leap District. The vineyard produces Cabernet with excellent acid structure and fine-grained tannin, all classic characteristics of wines from the region. This vineyard is the heart and soul of all our Cabernets.

SOILS + CLIMATE

Silverado Vineyards' steep, shale soils and western exposures to the late afternoon sun come together to produce fruit with the character and structure for which the Stags Leap District came to be known.

VINTAGE

February saw abundant rains, with filtered light in spring and early summer. Bud break occurred late, but under ideal weather conditions, creating a plentiful, even fruit set. Summer brought generous sun and cooler marine influences, uninterrupted by major heat spikes. Extended fall sunshine and moderate heat allowed fruit to accumulate flavor complexity with gradual increases in sugar levels.

TASTING NOTES

Pronounced aromas of sour cherry and pomegranate and fresh red cherry flavors that coat the palate with a richness unique to Stags Leap District fruit. Accents of red plum, juicy pomegranate, and rose petals meld with sweet oak notes of clove and cocoa. Herbal nuances enhance the freshness. Medium-full bodied with lively energy and smooth tannins.

6121 Silverado Trail, Napa, CA 94558 | (707) 259-6636 | SilveradoVineyards.com

