



2018 Napa Valley Cabernet Sauvignon, Dead Fred Vineyard

A single vineyard wine should have its own story to tell, a unique personality, and an innate balance and completeness. The Dead Fred Vineyard fits this bill. Planted in 2001 by our dear friends Lisa Cort and David Goldman, we leased it in 2012 and started farming it ourselves, learning the site and using organic practices to bring out the best from the special soil. The Dead Fred Vineyard is a core component of our Napa Valley Cabernet blend, but for our single vineyard offering we select a small amount of the wine (we harvest multiple times so have different lots to choose from) that we feel best describes the terroir.

The Dead Fred Vineyard in Coombsville sits on a rocky volcanic knoll, with soil of gray volcanic ash and rhyolite (compressed ash) rocks. Its south-western exposure causes the soil to pick up heat during the day, but the proximity to the mouth of the Napa Valley with its morning fog and afternoon sea breezes keeps the air cool. This combination of warm volcanic soil and cool marine air creates fruit that is uncommonly structured and ripe, yet fresh and mineral.

The fruit was fermented at low temperatures in small, open-top tanks and punched down by hand one to three times per day, depending on how the wine tasted during the fermentation. This wine was aged in 100% new large format demi-muid barrels. The wine was given 20 months of elevage (aging in barrel).

The pH is 3.82, TA is 5.6, and alcohol is 13.9%. 70 cases produced.

This wine always has signature black fruits and graphite, very full, yet light and mineral ("weight without heaviness"). This special wine will develop for many years.