



2018 CABERNET SAUVIGNON

SHIFFLETT RANCH
OAK KNOLL AVA

100% CABERNET SAUVIGNON

VINEYARD

Shifflett Ranch has been in the family for over 80 years, and its location west of Yountville on Darms Lane produces intense fruit with its volcanic soils and rocky hillside vistas. Regarded as the southernmost true alluvial fan of the Mayacamas Range, these blocks garner a deep ruby color as well as supple and elegant tannins.

TASTING NOTES

After bringing in the fruit in early October, we gently processed the grapes with an extended maceration before aging in new French oak for 23 months. The result is an intensely aromatic wine with layers of red, black, and blue fruit. Already showing notes of cacao and cinnamon, I find that the 2018 has both more earth and more fruit than the 2017, and the longer growing season allowed for a more developed tannin structure and a more layered fruit profile. The wine is drinking great now, however, if you prefer an aged wine, we would absolutely recommend laying this one down in the cellar for 10-15 years.



WINEMAKING

Fruit is hand picked and berry sorted before fermenting for 21 days on skins. After pressing, the wine is racked into 100% new French oak with lower toast profiles designed for longer aging. After almost two full years, the wine is bottled with minimal SO₂. No fining, no additions, and only a light filtration on the bottling line.

SPECS

HARVEST DATE	9.23.18
pH	3.64
TA	6.74 g/L
RS	<0.1 g/L
ALC %	14.3%
CASES PRODUCED	245