



2018 Atlas Peak CABERNET SAUVIGNON

INTRIGUED BY THE INTENSELY EXPRESSIVE CABERNET SAUVIGNON FROM THEIR ATLAS PEAK VINEYARD, THE ROMBAUER FAMILY PRODUCED THEIR FIRST SINGLE-VINEYARD DESIGNATE FROM THIS SITE WITH THE 2003 VINTAGE. THIS SMALL PRODUCTION BLEND SHOWCASES THE UNIQUE CHARACTER OF WINES FROM THIS REMOTE, RUGGED SITE.

VINEYARDS

The west-facing Atlas Peak Vineyard sits in the Vaca Range on the east side of Napa Valley. At 1,600 feet above sea level and above the fog line, the climate is much different than that of the valley floor below, with cooler temperatures but full sunlight throughout the day. The volcanic soil and rocky topography stress the vines, yielding smaller berries and intense fruit flavors. The vineyard is Napa Green and Fish Friendly Farming certified.

WINEGROWING

Heavy rains in February led to a warm summer which turned cool in August, resulting in a later harvest than the last few years. What followed was a long, warm fall with near perfect growing conditions and extended hang time. Ultimately, it was one of the longest harvests on record which also produced an above average crop size. Sustainable farming practices throughout the season were tailored to each block with the assistance of aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology.

WINEMAKING

The grapes were carefully destemmed and optically sorted to ensure only perfect fruit made it into the wine. This wine was 100% barrel-fermented to provide a more textured palate and silky tannins. This wine was gently basket-pressed before being racked to French oak barrels for 17 months of aging.

TASTING NOTES

Cranberry and cassis aromas mingle in the glass with hints of holiday spice, vanilla, and a subtle note of tobacco. The deep and concentrated palate has black fruit, vanilla, and spice flavors with ripe, firm tannins and a notable length, creating a beautifully balanced structure, typical of a mountain fruit Cabernet Sauvignon from Napa Valley.

FOOD PAIRINGS

Our favorite *Joy of Cooking*® pairings* for this wine include Venison Black Bean Chili, Pan Roasted Rack of Lamb, and Porterhouse Steak. *Recipes for pairing may be found in the *Joy of Cooking*.

RELEASE DATE	March 2023	HARVESTED	Sept. 27 - Oct. 1
APPELLATION	Atlas Peak, Napa Valley	AVG BRIX AT HARVEST	26.8
VARIETAL COMPOSITION	100% Cabernet Sauvignon	COOPERAGE	17 months in French Oak (60% new)
ALCOHOL	14.8%		

