



— EST. 1980 —

# 2018 Stice Lane CABERNET SAUVIGNON

RECOGNIZING THE STICE LANE VINEYARD AS A SITE CAPABLE OF PRODUCING CABERNET SAUVIGNON WITH CLASSIC NAPA VALLEY CHARACTER, THE ROMBAUER FAMILY PURCHASED THE VINEYARD IN THE EARLY 2000S AND PRODUCED THEIR FIRST SINGLE-VINEYARD DESIGNATE CABERNET SAUVIGNON IN 2004.

## VINEYARDS

Stice Lane Vineyard in St. Helena was once a source for some of Beaulieu Vineyard's top wines. A former river bed, the site's gravel deposits provide ideal soils for growing concentrated, full-bodied Cabernet Sauvignon, this area is also the hottest of the Napa Valley, which further enhances the quality of the fruit. This single-vineyard designate is produced from the D Block, planted in the property's southwest corner in 1995, and is considered some of the best Cabernet Sauvignon grown in Napa Valley. 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. The wine was 100% barrel-fermented to provide a more textured palate and silky tannins. The wine was gently basket-pressed before being racked to French oak barrels for 17 months of aging.

## TASTING NOTES

Intense aromas of cassis, black olive, and cedar are bold and enticing in the glass. Rich and viscous on the palate, cassis and olive flavors are framed by notes of dark chocolate and warm pie crust. The finish is long and lingering, giving the wine great depth and leaving you wanting another sip.

## FOOD PAIRINGS

Our favorite *Joy of Cooking*® pairings\* for this wine include Boeuf Bourguignon, Braised Short Ribs, and Steak au Poivre. \*Recipes for pairing may be found in the *Joy of Cooking*.

RELEASE DATE	March 2023	HARVESTED	Oct. 1 - Oct. 30, 2018
APPELLATION	Stice Lane Vineyard, St. Helena AVA, Napa Valley	AVG BRIX AT HARVEST	25.0
VARIETAL COMPOSITION	100% Cabernet Sauvignon	COOPERAGE	17 months in French Oak (100% new)
ALCOHOL	14.8%		

