



WINEMAKER: Jason Dodge

VARIETAL COMPOSITION:

Cabernet Sauvignon, Petite Sirah, Cabernet Franc, Syrah

APPELLATION: California

OAK AGING:

10 months with French and American oak, 50% new

TA: 6.6g/L

RS: 3.5g/L

pH: 3.6

ALCOHOL: 13.5%



ROBERT MONDAVI

PRIVATE SELECTION

CABERNET SAUVIGNON :: CALIFORNIA 2017

Our 2017 Cabernet Sauvignon has been blended from Cabernet Sauvignon and small amounts of Petite Sirah, Cabernet Franc, and Syrah sourced from cool-climate growing regions of California. The wine is deep, rich ruby in color with a medium body and soft, ripe tannins. It opens with aromas of ripe black cherries, blackberries, and cassis with cigar box, black pepper, vanilla, fragrant toasty oak, and hints of French roast coffee. Flavors of ripe Bing cherries, blackberries, and plum with vanilla, toasty oak, and hints of coffee lead to a long finish. Enjoy with roasted or grilled meat, hearty pasta, and strong cheeses.

2017 HARVEST

The 2017 growing season marked the end of a five-year drought. Significant rain throughout the state refilled reservoirs and replenished soils. Harvest began early and at a normal pace, ramping up during a heat wave in late August and early September. Temperatures cooled in mid-September, slowing harvest and allowing the grapes to ripen gradually and color up nicely. The resulting red wines show great color, extraction, and flavor.

VITICULTURE

The grapes for our 2017 Cabernet Sauvignon were sourced from prime vineyards up and down California's Central Coast and Lodi regions, where warm days and cool nights provide ideal ripening conditions for grapes to develop complex flavors and deep, concentrated color. The grapes were harvested at night and in the early morning to preserve ideal acidity and sugar levels. Harvest ran from September through October 2017.

WINEMAKING

After destemming the fruit, we fermented the must in stainless steel tanks until dry. Following fermentation, we kept the wine on the skins to soften tannins and develop more complex flavors. One hundred percent of the wine underwent malolactic fermentation to enhance roundness and depth. Aging 10 months with American and French oak added a subtle toasty tone.