



2017 CABERNET SAUVIGNON

Estate Middleburg AVA

WINEMAKING NOTES

Our Cabernet Sauvignon is made from 100% estate grapes from Casanel Vineyards. After hand-harvesting and sorting in the vineyard, the grapes were gently transported via small lugs to the winery where they were destemmed and sorted again on a vibrating sorting table before being sent to stainless steel tank by gravity. After 3 days of cold maceration, the alcoholic fermentation was started and occurred around 75 degrees F. Pump-overs were done every day during the fermentation and, also during the warm post-maceration, that lasted about 3 weeks. This wine was then pressed and sent to barrels where the malolactic fermentation occurred rapidly. After racking from malolactic fermentation, the wine returned to barrels to age for 25 months entirely in French oak Bordeaux barrels (67% new, 33% neutral oak barrels). No fining of the wine occurred. After the appropriate aging time elapsed, the wine was simply racked, sterile-filtered, and hand-bottled on the Estate.

PRODUCTION DETAILS

Vintage Year: 2017

Vineyard: 100% Casanel Vineyard – 100% Estate

Composition: 100% Cabernet Sauvignon

Average Vine Age: 9 years

Appellation: AVA Middleburg

Clone: FPS 04 & 337

Rootstock: 101-14

Harvest Date: 10/06-07/17

Bottling Date: 12/19/19

Fermentation: Whole-berry in stainless steel

Yeast: FX10

ML: 100%

pH: 3.70

Alcohol: 13% vol.

Residual Sugar: < 0.03 g/l in glucose-fructose

Aging: 100% French oak

New Oak: 67% (67% in new barrels & 33% in 2-year old barrels)

Aging Time: 25 months

Cases produced: 139 cases

Cellaring: Enjoy it now to 2027 (full-bodied wine)