



2015

# H E L E N A M O N T A N A V I N E Y A R D 100% C A B E R N E T S A U V I G N O N

Elevation 950 feet

KNIGHTS VALLEY Sonoma County, California

#### KNIGHTS VALLEY

Knights Valley is a remote winegrowing region bridging Sonoma and Napa Counties. It's a place where time dilates. It's an untamed landscape defined by rugged mountains, steep hillsides, placid meadows and abundant wildlife. Even though this AVA has produced some of the world's greatest wines, it is still a mystery to most. Set along the flanks and foothills of Mount St. Helena and the Mayacamas Mountains, this rustic sanctuary possesses the sparse volcanic soils and cusp maritime climate needed to produce elegant, profound and age-worthy Cabernet Sauvignons.

#### HELENA MONTANA VINEYARD

Running northeast to southwest at an elevation of 950 feet above sea level, the 60-acre Helena Montana vineyard is marked by rolling hills and steep benches that tilt up to 30 degrees. It features firm, dense, white/yellow gravelly loam soils that drain extremely well. The combination of hills, knolls and trees helps route cool, westerly winds away from the vines. Helena Montana Cabernets are concentrated and powerful with black fruit flavors, spice, minerals and muscular tannins.

#### VIGNERON NOTES

The 2015 vintage in Knights Valley was powerful, providing full ripeness and deep concentration in the fruit. As a result, the wine wears an elegant appearance of bright violet meniscus around its youthful, ruby-violet core. On the nose there are notes of mocha, toasted graham cracker, and black tea leaf. While the palate displays ripe raspberry, roasted beet, along with hints of dried cranberry and black cherry. The wine is balanced by the welcome combination of brusque tannin and very bright acidity for which will result in remarkable ageability.

— Pierre Seillan, Vigneron

### ACCLAIM

96 Points – Lisa Perrotti-Brown, Robert Park Wine Advocate, December 2017



## TECHNICAL DATA

ELEVATION: 950 ft

SOIL: Yellow-white sandy and

gravelly loam

cellar aging: 20 years

ALCOHOL: 14.1%

TA: 0.54 PH: 3.78

AGING: 13 months in 70% new French oak barrels

FLAVOR PROFILE: Bay leaves, alder, cigar, sweet leather with toasted

cinnamon and silky tannins