



2017

HELENA MONTANA VINEYARD

100% CABERNET SAUVIGNON

Elevation 950 feet

KNIGHTS VALLEY

Sonoma County, California

KNIGHTS VALLEY

Knights Valley is a remote winegrowing region bridging Sonoma and Napa Counties. 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 2017 growing season was defined by plentiful rain in the winter followed by mild conditions in spring and summer. To preserve the natural acidity in the grapes, picking began early on September 6th in the Helena Montana vineyard. The wines were resting in barrel prior to the Sonoma County Tubbs fire in October, therefore remained unaffected by any smoke taint. The 2017 Helena Montana wine possesses a deep-purple core with soft violet hues. Reminiscent of a young Bordeaux, aromatic flavors of fresh raspberry, black cherry and dried bay leaf are framed by French oak-derived nuances of toasted cardamom and vanilla. Well-structured and full-bodied, the wine offers brilliant acidity and refined tannins bringing levity, focus and balance to the long, elegant finish.

— Pierre Seillan, Vigneron

ACCLAIM

96 Points – Lisa Perrotti-Brown, *Robert Parker Wine Advocate*, October 2019



TECHNICAL DATA

ELEVATION: 950 ft

SOIL: Yellow-white sandy and
gravelly loam

ALCOHOL: 14.2%

AGING: 13 months in 70% new
French oak barrels

FLAVOR PROFILE: Fresh raspberry, black
cherry, dried bay leaf, vanilla
and toasted cardamom

CELLAR AGING

POTENTIAL: 20 years