

T E A D E R M A N V I N E Y A R D S

C A B E R N E T S A U V I G N O N

O A K V I L L E

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T A S T I N G N O T E S

Teaderman Vineyards 2017 Cabernet Sauvignon comes from our Oakville estate in the heart of Napa Valley. A near-perfect growing season gave us an intensely concentrated wine, with aromas of deep berry, bold black fruit, anise, black pepper and sage. Mature tannins support the dense fruit over a velvety palate and will allow this wine to age beautifully for more than a decade. Enjoy with braised beef short ribs, pork medallions or roasted duck breast.

100% Cabernet Sauvignon

V I N E Y A R D

We sourced this single-vineyard wine from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor, where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravel and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block, and harvest every row at peak ripeness early in the morning.

V I N T A G E

The 2017 growing season in Napa Valley was a consistent, typical growing season. Winter rains provided excellent root flush, and mild spring weather led to good bloom. Warm temperatures in late July helped grapes transition to full ripeness¹. The season was practically flawless, with moderate temperatures throughout and no heat spikes or rain. The earliest harvest in 25 years started in August, and Indian summer conditions allowed growers to pick blocks as they wanted through late October. Wines resulting from this season are brimming with fruit and structure. Warm spells in September and October brought grapes to beautiful ripeness. Yields were larger than usual and of exceptional quality. Cabernet Sauvignon from these ideal conditions shows remarkable density, broad tannins and exquisite balance.

W I N E M A K I N G

Following very gentle crush, we fermented the grapes in stainless steel tanks and pressed the juice from its skins with a traditional basket press. The wine completed malolactic fermentation in-barrel; after racking it aged for 24 months in 40% new French oak barrels, softening tannins and developing rich complexity. We bottled the wine with minimal filtration, and allowed it to mature in bottle for another year prior to release.

Wine analysis: .59% total acid, 3.62pH and 14.7% alcohol by volume

TEADERMAN VINEYARDS

CABERNET SAUVIGNON

OAKVILLE

2 0 1 5

Varietal:

100% Cabernet Sauvignon

Aromas and Flavors:

Deep berry
Black fruit
Anise and sage

Analysis:

Total acid: .59%
pH: 3.62
Residual Sugar: Dry
Alcohol: 14.7%

VINEYARDS

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

WINE MAKING

Gentle crushing and destemming

Fermentation until dry in stainless steel tanks

100% malolactic fermentation in-barrel for roundness on palate

Barrel-aged 24 months in French oak (40% new)

Bottle aged 1 year prior to release