

# 2017 Fairfax Cabernet Sauvignon | *California*

**Vineyards-** Sourced from vineyards in Mendocino, Sonoma and Clarksburg counties.

**Vintage-** The 2017 vintage offered excellent growing conditions. A very wet winter followed by a sunny spring started the year off right. The rest of the vintage would have been perfect if not for a heat wave that struck in August. The vines shut down for a week and some fruit was lost but the remaining grapes benefitted from the smaller crop in terms of concentration.

**Fermentation-** The grapes were destemmed only, then transferred by gravity to stainless steel fermentation tanks. After a long cold soak, the must was allowed to warm and ferment with indigenous yeast. I encourage the fermentations to hit the low 90F for at least two days for added extraction. The new wine was pressed off just before going dry to minimize harsh, alcoholic extraction. Malolactic fermentation was left to complete indigenously.

**Harvest Date:** September 16-29<sup>th</sup>, 2017

**Winemaker:** Dan Fitzgerald

**Cooperage & Aging:** The wine was aged for 18 months in 100% French oak barrels, 40% new.

**Bottling:** April, 2019

**Sensory Notes:** The 2017 Fairfax Cabernet Sauvignon is aromatically expressive with bright, red plum, black currant and a hint of leather. The structure is bright and velvety with long elegant tannins and balanced acidity. The finish is packed with more plummy dark fruit, dried herbs and touch of caramel.

Final Technical Information:

**pH:** 3.66      **TA:** .62 g/100ml      **Alc:** 13.8%

