

2017 Private Stock Cabernet Sauvignon Oakville -16 Rows

Established in 1871 and noted as the premier Napa Valley winery, Vine Cliff Vineyard and Winery was resurrected from ghost winery status by the Sweeney family in the 1980s. Vine Cliff Winery produces limited quantities of ultra-premium, estate grown Cabernet Sauvignon and Chardonnay from Oakville AVA and Los Carneros AVA respectively. Vine Cliff Vineyard encompasses a hundred acre estate with various elevations and terraced slope orientations that range from valley floor to a bench vineyard at 680 feet elevation. Our wines are reflective of our unique and highly acclaimed terroir and made in a balanced style with layer upon layer of subtlety and complexity.

PRIVATE STOCK WINE PROFILE: The Private Stock name and logo are respectful of the original late 1800's wine that earned recognition as the premier wine of Napa Valley. Today we honor that history by using that label for the very limited best of the best that our vineyard produces each year. In years past there were 16 rows of vines in the mountain bench vineyard that consistently produced the best lots of Cabernet Sauvignon. While those rows required replanting, the memory of 16 Rows remains on the label.

TASTING NOTES: This wine has all of the qualities of a classic Oakville Cabernet. The nose has rich notes of cherry and sweet toasted oak with flecks of cinnamon and dried mint. The generous palate reveals plush fine grained tannins with black cherry, licorice, and sage with a nice long finish. The balanced acidity suggests this wine will age extremely well for years to come

VINTAGE NOTES: After five seasons of drought, 2017 began with abundant rainfall, followed by a mild Spring resulting in extended flowering with little shatter. Our yields were low but the wines that filled our cellar were promising. The extreme heat that hit Northern California over the Labor Day weekend favored the vines with the correct row orientations. In areas where grapes were shaded from direct sunlight, or had deep soils, there was little affect other than pushing the projected harvest date forward by approximately one to two weeks which meant all our harvest was in tanks end of September, well before the wildfires hit. Once we picked, we manually sorted through all of the fruit to select out any grapes that could adversely affect the wine. The Cabernet grapes were red-fruited with raspberry and cola qualities. The tannins were supple and chewy, and the palate was full and mouthwatering.

VINEYARD NOTES: The Oakville Estate vineyard is essentially two different vineyards. The lower blocks are terraced into steep canyon walls layered in volcanic Andesite and Rhyolite rocks. These terrace contours provide complexity from the various orientations that face southeast, south, southwest and west. The upper blocks are planted on the Oakville Bench (affectionately called 'magic mountain'), a gentle sundrenched slope of red clay loam at 680' in elevation. The five Cabernet Sauvignon clones planted provide another layer of complexity to our wines. Our location in the Oakville appellation combined with our unique farming practices and low yield produces grapes and wine with incredible flavor and concentration.

SOIL: Volcanic origin Boomer gravelly loam ELEVATION: 280′-680′

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

FERMENTATION PROTOCOL: Harvested by hand, vigorous cluster and berry selection for optimal quality and uniformity. Extended maceration for 30-42 days to preserve only the mature supple tannins from this structured site.

COOPERAGE COMPOSITION: 95% new French Oak from coopers Taransaud and Sequin Moreau

BARREL AGING: 20 months PRODUCTION QUANTITY: 156 cases



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Fuburtlarker 92+

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