



VENGE 2017 BONE ASH VINEYARD CABERNET SAUVIGNON

Calistoga Estate, Napa Valley



The 2016 vintage is the fourth vintage in a string of outstanding growing years. Though production was diminished due to protracted drought, this wine is right on par with that of the 2012 and 2013 vintages, producing Estate Cabernet Sauvignon at its best! Jelly jam notes, and cassis fill the senses, with aromatics that reside in the black fruit spectrum. The palate is concentrated, polished, and full-bodied. Black currant, blackberry and ripe cassis are all intertwined with an acid and tannin balance that will deliver a wine that will cellar beautifully. This wine will drink its best from 2020 through 2035.

IN THE VINEYARD

Our Calistoga Estate “Bone Ash Vineyard” is our second of three estate vineyards we own and farm in Napa Valley. Much like our Oakville Estate and our Calistoga Estate Signal Fire Vineyard, the vines are dry-farmed, or nearly so, with vine age averaging 30+ years. The cane pruned vines are comprised of Cabernet Clones #7 and #8, these vines’ roots are established very deep which allows the use of minimal irrigation. Root depth makes for wines with excellent flavor, body and overall complexity. We employ a minimalist approach on our Calistoga Estate, with near organic processes in the farming of the property.

IN THE CELLAR

The fruit was hand sorted and destemmed into a combination of concrete and stainless steel fermenters. Time on skins lasted a lengthy 31 days. The fruit was then lightly pressed, keeping “free run” and “press” fractions separate and aged in 100% new, tight grained French Oak barrels for a total of 19 months. While we do add yeast to finish primary fermentation, we allow the indigenous malolactic bacteria to complete the secondary fermentation. Bottled unfiltered.

395 CASES PRODUCED

100% Estate
Produced and Bottled
Cabernet Sauvignon