2018 ESTATE CABERNET SAUVIGNON

SPECIAL VINEYARD SELECT

NAPA VALLEY





APPELLATION: COMPOSITION: FERMENTATION: AGING: ACID: pH: ALCOHOL: HARVESTED: BOTTLING:	92% Stags Leap District, 8% Yountville 77% Cabernet Sauvignon, 15% Cabernet Franc, 8% Malbec Traditional stainless steel tanks with 2 daily pumpovers 80% New French Oak 6.4 g/L 3.7 14.5% September 27 - October 23, 2018 June 9, 2020
WINEMAKER'S INSIGHT	A Napa Valley beauty that draws you in with enticing aromas of blackberries, cocoa powder, cedar, and spice. Elegant from start to finish, the wine showcases fresh black fruit flavors and a silky, smooth mouthfeel.
HARVEST	2018 was a mild year with average temperatures below normal, providing a warm and extended growing season without the heat spikes we have experienced in recent years. The fruit was able to naturally mature all the way to November in some blocks, resulting in rich and beautifully balanced wines.
HISTORY	Clos du Val, French for "small vineyard estate of a small valley," was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley's most iconic winery estates. Still family-owned today, Clos du Val farms two estate vineyards in the Stags Leap District and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.