

2018 OLEMA CABERNET SAUVIGNON SONOMA COUNTY



ABOUT THE WINE: The 2018 Olema Cabernet Sauvignon is a blend of Cabernet Sauvignon grapes hand-selected from premier vineyards in Alexander Valley, Dry Creek and Rockpile in Sonoma County. This deeply flavored wine features layers of fruit and a long, intense finish.

2018 VINTAGE: 2018 was truly a winemakers' vintage, and the quality of the resulting wines presents itself in bottle. Generous rainfall in February led to a late budbreak and extended flowering period. Beautiful and mild weather throughout spring and summer made for a healthy crop load. With no major heat spikes or weather events in the fall, winemakers were able to patiently wait to pick at optimal fruit ripeness.

WINEMAKER NOTES: The 2018 Olema Cabernet Sauvignon opens with lovely aromas of currant, plum, ripe blackberry and dark fruits structured with a warm, cobbler-like sweet oak. On the palate, the wine has polished, silky tannins with notes of dark chocolate, blueberry, cherry kirsch and cocoa.

ALCOHOL: 14.5%

APPELLATION: Sonoma County

BLEND: 86% Cabernet Sauvignon, 4% Merlot, 4% Cabernet Franc, 4% Malbec, 2% Petite Verdot

BARREL AGING: Aged 14 months in 50% new French oak barrels

SUGGESTED RETAIL PRICE: \$25