



2018 PREMIER



WINEMAKER NOTES

The Premier Cabernet Sauvignon showcases a blend of our finest barrels of Cabernet Sauvignon from the 2018 vintage. While the wine is always 100% Cabernet Sauvignon, the final blend is a careful consideration of quality and balance regardless of site and clone, and differs vintage to vintage depending upon the magic and vagaries of the vintage. The Livermore Valley has a long and glorious history; though, far less time highlighting what, in my mind, it grows as well as any region in the world: the Cabernet family of grapes. The Premier — since its inception in 2009 — is our effort to show just how magnificent this grape can be when the vineyards are farmed meticulously and when a certain winemaking philosophy that embodies balance and pace and freshness of fruit is brought to bear. In 2018 we harvested Cabernet from six vineyards and eventually sorted through more than 100 barrels to pick the final 8: each of which was magnificent on its own, and more importantly, even better as part of a blend.

TASTING NOTES

Aromatically dominated by black fruits (plum and brambly blackberry), bay leaf, sage, purple iris, wet soil, and pencil lead. On entry, this wine explodes with fresh mixed fruits and is supported with significant tannin and acid structure. The Steven Kent style is very evident in the mid-palate of this wine: though tight and big and tannic, it still shows a lovely pace — an acid driven characteristic that embodies freshness, balance, and length. While the 2017 Premier Cabernet Sauvignon was a wine of power and structure, 2018 is a wine which showcases elegance, finesse, and sophistication. This wine will age beautifully and gain even more complexity with time. Like all other vintages of the Premier, this wine was made with a deftness and structure that will reward medium to long-term aging. Stored properly, the 2018 Premier Cabernet Sauvignon should evolve beautifully for 10-15 years.

THE LINEAGE
COLLECTION



2018 PREMIER



FERMENTATION

Each lot of wine from each vineyard (and, for Ghielmetti, each clone) was fermented separately, went through a period of extended maceration that was appropriate for the site and the year, and was barreled down separately. In 2018, Home Ranch Vineyard Cabernet Sauvignon was fermented in stainless steel tank, 1.7 ton open-top fermenter boxes, and was also fermented in barrels. Clone 30 Cabernet Sauvignon from Ghielmetti Vineyard was fermented in stainless steel tank and 1.7 ton boxes, and Sachau Vineyard Cabernet Sauvignon was done in both 1.7 ton boxes and barrels. Fermentation vessels were inoculated with D254, D20, and NT112.

Harvest dates ranged from October 18th to November 7th.

VINEYARD STATISTICS

62.5% Home Ranch Vineyard

25% Ghielmetti Vineyard

12.5% Sachau Vineyard

WINE STATISTICS

Wood: French Oak, 75% New Oak
(Le Grand, Taransaud, Remond, Leroi, Gamba)

Time in Oak: 22 Months

TA: .65 g/100mL

pH: 3.69

Alcohol: 14.8%

Cases Produced: 336 Six-Packs

\$125.00

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