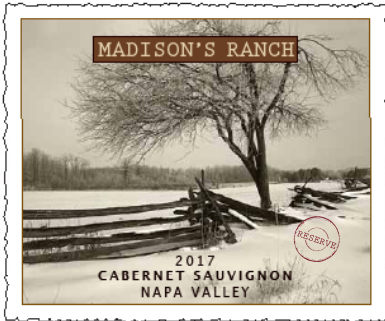


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MADISON'S RANCH

NAPA VALLEY - CABERNET SAUVIGNON

The grapes for the Madison's Ranch Cabernet Sauvignon 2017 are grown in the best vineyards along the valley floor of Napa Valley, about 50% in St. Helena area, and the other 50% in the Oak Knoll district, one of the premier growing regions in the world. The grapes are harvested by hand, gently destemmed and crushed, and cold soaked for 48 hours prior to yeast addition to start fermentation. The wine remains on the skins for two weeks to ensure maximum varietal flavor, color, and tannin extraction before getting pressed off and barreled down in French and American Oak barrels. Our winemaking team then skillfully blends a wine that stands out from the crowd.



Harvest Date: Sept. 15 - 18th, 2017

Alcohol: 14.5%

pH: 3.63

Barrel: 8 months in a combination of 1 year old French Oak 50% and American Oak 50%

Blend: Cabernet Sauvignon 100%

The Madison's Ranch Cabernet Sauvignon 2017 offers layers of ripe fruit and subtle wood notes in the nose lead to beguiling flavors of sweet black cherries, blackberries, and cassis, with hints of smoky oak. With beautifully balanced acidity and soft tannins that complement the luscious, ripe fruit, this Cabernet Sauvignon will leave you wanting more.

HARVEST REPORT: California's 2017 harvest wrapped up early this fall following summer heat spurts and a growing season that saw significant rain throughout the state ending a five-year drought. With all but late harvest grapes in, vintners are looking back at the 2017 growing season throughout the state. The drought is over with the season beginning with rainfall that refilled reservoirs and replenished soils. Harvest began early at a normal pace in many regions, and then progressed rapidly during a heat wave in late August and early September. Temperatures cooled mid-September, slowing the harvest pace and allowing red grapes to ripen gradually.