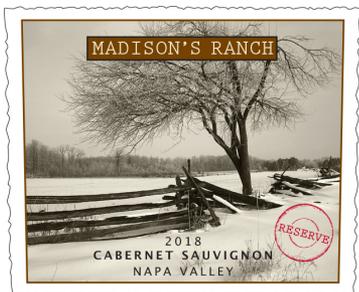


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MADISON'S RANCH

NAPA VALLEY - CABERNET SAUVIGNON

The grapes for the Madison's Ranch Cabernet Sauvignon 2018 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. 11 - 15th, 2018

Alcohol: 14.5%

pH: 3.63

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

Blend: 100% Cabernet Sauvignon

The Madison's Ranch Cabernet Sauvignon 2018 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: The California's 2018 saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.