

The grapes for this wine come from the Hoffman Vineyard in the eastern part of the valley very close to the Atlas Peak AVA. Neighboring vineyard grapes are used in Caymus Special Select and other high end producers. The vineyard is only 8 acres and is on a rolling slope, riddled with granite deposits and produces very small grapes the size of an English pea. Because the yields are so small (less than 2 tons per acre), we only produce limited amount of wine each year. 50% New Bordeaux French oak barrels are used for maturation. While aging for 26 months, the wine is raked every 6 months and returned to the same barrels for further aging. Upon completion of aging, we select only the best barrels for the final blend. This single vineyard Napa Valley Cabernet Sauvignon is deep, inky purple colored with a plum hue. Aromatically the wine expresses rich cassis and crushed cherry notes with subtle cinnamon spice. It's incredibly concentrated with dense black cherry fruit, big, silky tannins and very structured. The complex finish shows nice acidity and appropriate acidity with juicy boysenberry and black cherry coulis flavors with subtle cigar box notes and then back again to cassis and boysenberry.

This is a very serious, single vineyard Napa Valley Cabernet Sauvignon. It is a "Cult Cabernet" sold at a fraction of its competitors, very limited as it is affordable and sells out fast.

92 points Robert Parker-The Wine Advocate



FOOD PAIRINGS ▼

This wine pairs best with prime cuts of beef such as bone-in rib eye steak seasoned with a dry rub of porcini mushrooms and pan seared medium rare. Serve this with a sauté of baby spinach, kale and shallots and diced crispy onions. For vegetarians, try an eggplant moussaka or green lentil dal with steamed basmati rice. If there is some of the wine left, drink it with a slice of devils food chocolate ganache cake.

ANALYSIS ▼

Varietal Composition:...	100% Cabernet Sauvignon
Appellation:.....	Napa Valley
Winemakers:.....	Richard Bruno & Chris Condos
Alcohol:.....	14.9%
TA:.....	5.90g/L
pH:.....	3.61
Aging:.....	50% new French Oak 50% 2 year old French Oak for 24 months
Production:.....	250 case produced