

2017 CALDEIRA CABERNET SAUVIGNON

COOMBSVILLE, NAPA VALLEY, CALIFORNIA



THE WINE:

88% Cabernet Sauvignon (clone# 169 and clone #191) and 12% Merlot all from the Caldwell Estate Vineyard planted in 1981 in the Coombsville sub AVA of Napa Valley. The yield per acre was just under 2.5 tons. The wine was aged for 19 months in 50% new French oak. Winemaker Marbue Marke made just 6 barrels of this wine. The wine was only lightly filtered before bottling to maintain concentration and intensity of flavor and aromatic profile.

THE ESTATE:

Caldeira is the French term for a crater formed by the eruption and subsequent collapse of the mouth of a volcano. The Coombsville AVA in Napa Valley owes much of its unique terroir to this geologic event. Caldeira wines represent the partnership between Caldwell vineyards and Quigley Fine Wines to showcase small production wines from the unique terroir of Coombsville. Caldwell Vineyard, the source of the fruit for this wine, is planted with specific clones that thrive in this area of Napa Valley. John Caldwell, the owner of Caldwell Vineyards is famous in the Napa Valley wine world, known as the smuggler because of his legendary efforts to bring back rare and sought after clones from Bordeaux to be planted in Napa.

TASTING NOTES:

Color: dense ruby

Aromas: ripe black cherry and currant lead to dark chocolate and volcanic earth; hints of black tea, wild sage and whispers of white pepper

Flavor & Texture: round and plush on the palate with black and red fruits reminiscent of cherry, pomegranate and black plums; the tannins are bold and deeply structured providing backbone and depth to the wine

Food Pairing: dry aged filet mignon with a green peppercorn sauce

-DRINK NOW THROUGH 2029-