

2018 CALDEIRA CABERNET FRANC

COOMBSVILLE, NAPA VALLEY, CALIFORNIA



THE WINE:

This micro production wine was created from a two barrel selection hand picked by Brendan Quigley. The wine is sourced entirely from the Caldwell Estate Vineyard in Coombsville, Napa and made by winemaker Marc Gagnon. The blend is 94% Cabernet Franc from Clone #214, 3% Carmenere and 3% Petite Verdot. The wine was aged for 16 months in approximately 60% new french oak. There were just under 40 cases made, approximately 450 bottles. The 2018 vintage for Napa Valley, specifically Coombsville, was very special; large volume and superior quality.

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. His winery and vineyards are truly iconic pieces of Napa Valley history.

TASTING NOTES:

Color: opaque purple, nearly black

Aromas: black plum, Crème de Cassis, pipe tobacco and violet flowers

Flavor & Texture: ripe black fruits, French roasted coffee beans, milk chocolate and dark cherry; the texture is like cashmere with beautifully integrated tannins, powerful structure and vibrant freshness

Food Pairing: dry aged prime cuts of meat grilled over wood fire

-DRINK NOW THROUGH 2033-