

# 2018 CALDEIRA CABERNET SAUVIGNON

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## COOMBSVILLE, NAPA VALLEY, CALIFORNIA



### THE WINE:

This micro production Cabernet Sauvignon was created from a four barrel selection hand picked and blended by Marc Gagnon and Brendan Quigley. The wine is sourced entirely from the Caldwell Estate Vineyard in Coombsville, Napa and made by winemaker Marc Gagnon. The blend is 92% Cabernet Sauvignon, 4% Petit Verdot and 4% Cabernet Franc. The wine was aged for 18 months in approximately 50% new French oak. There were just under 90 cases made, approximately 1,000 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:** dense purple with ruby hues

**Aromas:** sweet black currant, blue plums and Crème de Cassis are followed by toasted Bourbon barrel, vanilla and hints of herbal spices

**Flavor & Texture:** ripe black fruits, predominantly cherries and currants, give way to layers of sweet, plush tannins and whispers of barrel and spice; the texture is mouth-filling and voluptuous

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

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