

# YAO FAMILY WINES



NAPA VALLEY



## YAO MING FAMILY TABLE

2018 NAPA VALLEY RED WINE

### TASTING NOTES:

The wine opens with a burst of spice and ripe blueberry eventually settling into layers of blackberry, leather and all framed in French oak. The nose is complex and shows layers of red fruit. In the mouth, plum, raspberry and cherry flavors are apparent. Soft notes of vanilla and toast provide aromatic richness. The texture is supple to show off the 2018 vintage. The tannins are lush. This wine is drinkable now but will continue to improve for 5 to 7 years.

### WINE FACTS:

- **Vineyards:** Vineyards range from cool mountainside sites in south Napa Valley and to our ranches in St. Helena and Calistoga. We hand tend all vines in each individual vineyard block.
- **Harvest:** Consistent heat throughout the growing season with an extremely long cool September and October ending in long hang time and later than normal harvest (October into November). Grapes were harvested at an average of 25.5°Brix.
- **Winemaking:** All of our fruit is hand sorted and fully destemmed to small stainless-steel tanks with no crushing. Cold soaks (5-7 days), warm fermentations (85-90° F), and moderate pump-overs (twice a day or less) were done this year in order to express the vintage. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. The Cabernet Sauvignon and Petit Verdot were aged in new and one year old French oak while the Syrah and Zinfandel we aged in more neutral French oak to preserve their powerful fruit flavors. All varietals were blended into one-year French barrels for six months prior to bottling to insure a happy marriage.
- **Blend:** Oakville Cabernet Sauvignon (10%), Syrah (30%), Petit Verdot (30%) and Zinfandel (30%).
- **Cooperage and Aging:** 50% new barrels; 100% French oak. Total time in barrel: 24 months
- **Bottling:** February 2021. 726 cases produced.
- **Final bottling technical information:**
  - pH: 3.65
  - TA: 6.4 g/L
  - Alcohol: 14.7 %
- **Release date:** Spring 2021

