

NAPA VALLEY QUILT

"FOR NAPA VALLEY QUILT. OUR GRAPES COME FROM A PATCHWORK OF PRIME NAPA VALLEY VINEYARDS TO CREATE A CLASSIC CABERNET SAUVIGNON THE WAY MY FAMILY HAS MADE IT FOR FIVE GENERATIONS."



JOSEPH WAGNER, FIFTH GENERATION NAPA VALLEY WINEMAKER

2019 NAPA VALLEY CABERNET SAUVIGNON

For the Napa Valley Quilt, we focused on vineyards with well-draining, low-nutritive soils that stress the vines. The result of these soils is a grape crop with extraordinary concentration of flavor, color and texture. While the majority of the fruit comes from the floor of the Napa Valley to achieve the richness and elegance desired, we also relied on some grapes grown in the well-drained gravelly soils of the side slopes along with high elevation in the mountainous areas for a blend with more structure and complexity than we could have achieved had we used fruit grown solely in a single region.

2019 GROWING SEASON

The winter weather in Napa was unseasonably warm and extremely dry. By mid-January, a series of cold winter storms brought much needed precipitation into Northern California. The cool March weather finally changed to warm, sunny, and dry weather in April, which caused rapid grapevine growth to occur well into early May. The weather in June and July was mild and warm which caused the rapid occurrence of bloom and fruit set. During the favorable autumn weather, the fruit ripened evenly while retaining vibrant acidity and developing exceptional flavors and brilliant colors. We started harvesting fruit on the hillside and mountainous areas of Napa County in mid-September, and completed harvest of the fruit in the Napa Valley by the end of October.

WINEMAKER NOTES

For Napa Valley Quilt Cabernet Sauvignon 2019, the winemaking process started by picking fruit at optimum physiological maturity; lignified seeds and canes, a slight dimpling of the berries (dehydration) and once in the cellar, we kept wine lots separated by individual vineyard. The wine went from cold soak to extended maceration for up to 60 days in some cases, and we re-evaluated the progress of each lot before moving the wine to classic Bordeaux and Burgundy barrels (70% new oak) where it underwent malolactic fermentation, and was racked every 4 to 6 months until blending 20 months later.

TASTING NOTES

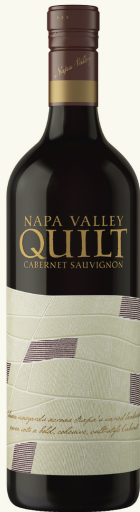
COLOR: Deep garnet.

AROMA: Lush aromas of eucalyptus, dark cherry, crushed violet and hints of cocoa nibs and butterscotch.

PALATE: Bold and unctuous on the palate with dark berries, dried apricot, and notes of cocoa. Beautifully rounded with an elegantly smooth finish accompanied by velvety tannins.

FOOD PAIRING

Pork schnitzel with creamed spinach, braised short rib, steak with mashed potatoes, or a hearty pasta.



QUILTWINES.COM • #QUILTWINES • @QUILTWINES