

# 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

## 2020 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.

## 2020 GROWING SEASON

The 2020 winter period began with mild and very dry weather in January. March brought very cold weather and rainfall that was only 30 to 40 percent of normal for the month. By the middle of May, warm weather arrived and bloom and fruit set occurred rapidly across all AVA's in the Napa Valley. Veraison started in mid to late July and due to the warm summer, was completed by mid-August. On the third week of August, subtropical moisture from lower latitudes moved north along the Coast of California and inland to Northern California. We finished harvesting grapes in Napa County in late October. The resulting wines have excellent color, rich tannins, good concentration and depth, and are complemented by natural acidity that is promising for our Napa Valley wines.

## WINEMAKER NOTES

For Napa Valley Quilt Cabernet Sauvignon 2020, 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

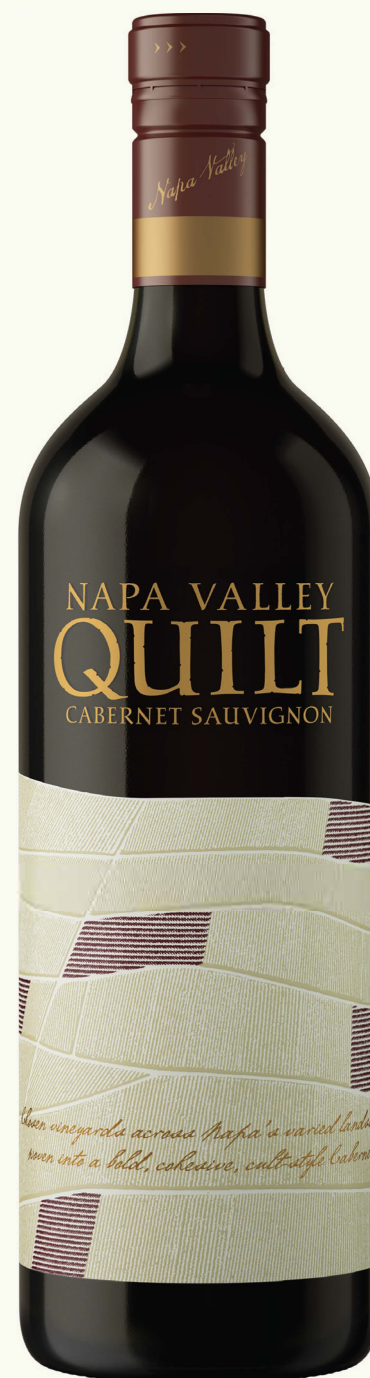
**COLOR:** Dark plum

**AROMA:** Fragrant aromas of cocoa nibs, blackberry, pie crust and boysenberry jam.

**PALATE:** Rich flavors of black cherry pie filling, creamed plum, and a hint of clove. Elegant on the palate, with strong acidity and a long, smooth finish accompanied by velvety tannins.

## FOOD PAIRING

Skirt steak with a chimichurri sauce, beef bolognese, or an eggplant parmesan.



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