



2017 CABERNET SAUVIGNON

NorthCoast

VINTAGE REFLECTION

In 2017 crop set was generally better than in 2015 and 2016. A severe heat spike in late August resulted in some damage to grapes....but thick skinned varieties like Cabernet were much less affected. People generally believe that a heat spike results in grapes that are riper. In fact, a heat spike like the one we experienced in 2017 shuts down the vines completely. Brix levels initially spiked due to desiccation but once things cooled down and the vines had a chance to recover Brix levels dropped back to where they were prior to the heatwave. In many vineyards we ended up harvesting at lower Brix levels than in 2016.

Riley's 2017 Cabernet is a blend of 82% Cabernet (from Dry Creek and our Redwood Valley Grape Ranch in Mendocino) and 18% Merlot (from our Brandt Ranch in Lake County). The wine was fermented in open-top tanks and aged the wine in 100% French oak barrels with about 45% new barrels and 55% neutral. We used primarily medium toast barrels from Taransaud, Atelier Centre France, and Boutes.

TASTING NOTES

The 2017 Riley's Rows Cabernet has a bouquet of orange pekoe, bergamot, and black olive. The palate displays cassis, graphite, and black plum skins. The wine has great structure and a long finish. This wine punches way above its price point!

SPECS

HARVEST: 2017

APPELLATION: North Coast

ALCOHOL: 14.2%

pH: 3.65

TA: 5.6

FERMENTATION: 100% open-top fermenters

AGING: 100% French oak barrels

CASES PRODUCED: 253

