

FLANAGAN

2017 SERENITY WAY

HARVEST DATE various picks between Sept. - Oct. 2015

pH 3.61 TA 6.14g/L

ABV 14.3%

BLEND 75% Cabernet Sauvignon and 25% Merlot

BARREL AGING 100% new French oak barrels

CASES PRODUCED 72

RELEASE DATE January 2021

VINTAGE NOTES

Serenity Way is our Tete de Cuvee Cabernet and Merlot Proprietary Red Wine. The 2017 vintage Production was 72 cases.

The 2017 Vintage provided a moderate crop of elegant fruit. This vintage is best known for the massive fires that scorched Sonoma and Napa. The fire started 10/9 and our last harvest was 10/7 so our wines were not impacted by the fires. Many sites in Napa, where harvest occurred later, were affected. The character of this vintage, however, was driven not by the fires, but rather by the unprecedented heat spike that occurred on 8/28 and 8/29. After the heat event the vines went into survival mode and put essentially no more energy into sugar production for the grapes. This meant that we picked fruit at much lower Brix levels than normal. As a consequence the wines from 2017 have lower alcohols and are more elegant.

TASTING NOTES

The 2017 Serenity Way has an expressive nose of cigar box, violets, lavender, and almond blossom. On the palate I find cassis, cedar, and lead pencil. The tannins are super-fine. It reminds me most of the Bordeaux style of the 2011 Serenity Way.

Vintage after vintage Serenity Way displays elegance, power, and balance. The Wine Advocate would never give this wine 100 points...but if I put it (blind) into a lineup of great Bordeaux they might. The wine, like all our wines, is built on great fruit, restraint in wine making, balance, and ageability. If you think that Sonoma County can't produce Cabernet to rival Napa then you need to think again. The best mountain sites in Sonoma are producing wines that marry the elegance and nuance of Bordeaux with the consistent ripeness achievable in the North Coast.

