

Skills

CABERNET SAUVIGNON, 2017



VINEYARDS / CONDITIONS

100% estate grapes from block 306A at our home in Yountville, in the heart of Napa Valley. 2017 was rainy early on, but with a mild and consistent summer that led to good ripeness and fresh acidity. Fortunately, all of Chandon's grapes were picked prior to October's catastrophic wildfires.

VINIFICATION

Traditionally macerated and fermented in tanks, with daily pumpovers. Pressed to French oak barrels for malolactic fermentation and ageing.

TASTING NOTES

A balanced expression of Cabernet, with blackberry, plum, and cardamom on the nose. Supple tannins and a concentrated palate showing black pepper, dark chocolate, and cassis.

FOOD PAIRING

Strong flavors won't strike fear into this Cab – try it with Moroccan lamb tagine, chicken in mole sauce, or any meat or vegetables fresh off the grill.

“DID YOU KNOW?”

Cabernet Sauvignon is considered the signature grape variety of Napa Valley, and we grow it in two of our three estate vineyards: Yountville and Mt. Veeder.



BLEND

100% Cabernet Sauvignon

2017 Vintage

APPELLATION

Yountville, Napa Valley

HARVEST DATE

September 28, 2017

ALCOHOL

14%

BARREL AGING TIME

18 months
50% new French oak

