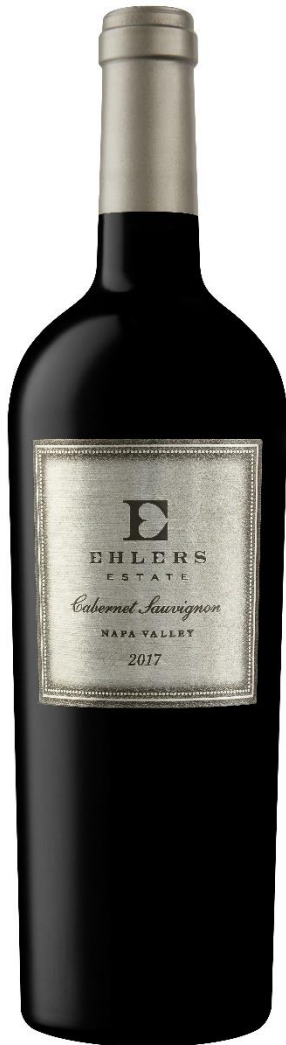




2017 CABERNET SAUVIGNON



Tasting Notes: The 2017 Ehlers Estate Cabernet Sauvignon is one of my favorite Cabernets the past years from Ehlers! Deep garnet-purple layers show in this outstanding blend of Cabernet Sauvignon and Cabernet Franc. The wine is very intense in aromas, showing Asian spice mix, violets, dark berry jam, black olives, sweet cherries, sage, and a deep long minerality. 2017 shows a beautiful tannin structure with balanced acidity and an especially long finish, of minerals, cedar, dark chocolate, and wild berries jam. The 2017 Cabernet Sauvignon is an outstanding representation of the year and our unique site. Ready to drink now, but it will age extremely well for 10-15 more years.

Vintage: 2017 began with abundant rainfall, followed by a mild Spring resulting in extended flowering with little shatter. A Labor Day weekend heatwave kicked harvest into high gear, then cool weather allowed sugar levels to return to normal. By October 4th, all our grapes were happily fermenting in tanks, most of them already pressed and in barrels starting malolactic fermentation.

Varietal: 80% Cabernet Sauvignon (76% Estate and 24% from Yountville), 20% Cabernet Franc

Harvest: September 11 – October 2, 2017

Wine Analysis: 14.5 % alcohol • 3.61 pH

Oak Ageing: 49% New French Oak, 51% Used French Oak for 22 months.

Appellation: Napa Valley

Bottling Date: August 20, 2019

Cases Produced: 3050 cases