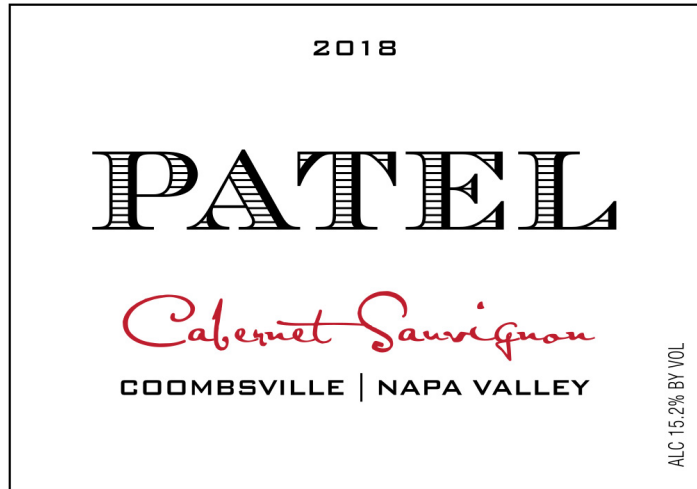


# PATEL

## NAPA VALLEY



**VINTAGE:** 2018

**VARIETAL:** 100% Cabernet Sauvignon

**APPELLATION:** Coombsville

**AGING:** 19 months in 100% new French oak

**PRODUCTION:** 160 cases

### NOTES:

The Coombsville AVA's volcanic soils and long growing season typically produce wines with saturated color and dark fruit elements, all balanced by bright acidity. Our Coombsville Cabernet Sauvignon's concentration comes from the richness in tannins and the distinctive structure for which this appellation has become acclaimed.

The 2018 Cabernet Sauvignon Coombsville is bright, vibrant, and full of character. Crushed rocks, lavender, blood orange, inky dark fruit and cinnamon all take shape in a wine that balances richness and vibrancy, essentially what makes Coombsville so special.

### VINIFICATION:

Arriving in small picking lugs from the vineyards, the clusters were hand sorted, de-stemmed and hand sorted again, berry by berry. A two-day cold soak was followed by primary fermentation in small, open-top stainless-steel tanks. Following an extended maceration, the fruit was gently pressed and the wine moved to barrel for secondary fermentation. The wine aged for 19 months in rare 100% new French artisan oak barrels with minimal racking. Multiple blending trials determined the final blend, which we bottled unfined and unfiltered.

96 POINTS – ANTONIO GALLONI, [VINOUS.COM](https://www.vinous.com)