

# 2018 CIEL DU CHEVAL VINEYARD CABERNET SAUVIGNON

“We worked for a long time to get access to this fruit,” Charlie tells us. “Now, we’ve made this wine longer than any other wine from the Red Mountain AVA, dating back to 2006. It’s been great fruit to work with and has shown consistent quality over the years.” Like our other single vineyard Cabernet Sauvignons, the Ciel du Cheval Vineyard fruit goes through fermentation in wood for 7-10 days, adding a nice dimension and richness to the palate. It’s a pretty wine with dark currant aromas and baking spices on the nose, complimented by red fruit on the palate. The tannins are chalky, yet full and chewy, as you’d expect from Red Mountain Cabernet Sauvignon. “This will last a long time in your cellar,” Will adds. “But, I suggest you open one every once in a while, decant it, and see how the wine is developing. It has great potential over the years.” Drink now through 2032.

## **BLEND**

100% Cabernet Sauvignon

## **VINEYARD**

Ciel du Cheval Vineyard

## **AGING**

50% New French Oak

## **WOOD FERMENTATION**

50% 500L Roller Barrel

50% Oak Upright

## **ALCOHOL**

15.3%

## **PRODUCTION**

388 cases



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