

# Covenant

## 2017 COVENANT CABERNET SAUVIGNON

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CABERNET SAUVIGNON

*The 2017 vintage was marked by some of the most destructive fires ever seen in Northern California. Fortunately, all of our Cabernet grapes were picked prior to these events. Aside from the fires, 2017 was quite good, with beautifully ripe fruit developing easily on the vines.*

### **ABOUT THE WINE:**

This Cabernet Sauvignon is sourced from a number of different vineyards, including our late Covenant partner Leslie Rudd's Mount Veeder and Oakville vineyards. A small amount of fruit also came from the one-acre Giuliani Vineyard in Yountville. Additional grapes came from Juliana vineyard, where we have sourced grapes for more than a decade.

We do not crush our grapes, but rather destem them and let them gently release their juice as they ferment. Primary fermentation is with native yeast; secondary fermentation is with native ML. Barrel aging occurred for 18 months in French oak—about 50% new.

### **TASTING NOTES:**

This is a muscular, well-structured wine that is still only in its infancy. However the tannins are fine tuned and silky. Toasty oak frames a solid core of ripe black fruit, herbs and spice notes. Beautifully balanced, it hits all the right notes on the palate, finishing long, with great elegance.

### **VARIETAL:**

Cabernet Sauvignon (100%)

### **APELLATION:**

Napa Valley

### **PRODUCTION NOTES:**

Native Yeast Fermentation;  
Native ML; Unfiltered; Unfined

### **AGING:**

18 Months In 100%  
French Oak (50% new)

### **CASES PRODUCED:**

500

### **SUGGESTED RETAIL:**

\$100



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