



2017 CABERNET SAUVIGNON

SINGLE VINEYARD—ESTATE GROWN

ORIGIN

Indian Leap Winery sits at the epicenter of winemaking history in California. Our vineyard is also part of the original land grant of General Vallejo, a respected landowner and winemaker in early California. Our volcanic soil and hillside setting with warm afternoons and cool mornings provide perfect conditions for our grapes.

VINTAGE NOTES

Following a winter with exceptionally high rainfall, the 2017 growing season got off to slow start with some April rain. Almost ideal weather in May during flowering resulted in an about average crop. Harvest was smooth with average timing, marred only by a heat spike in mid-September. The growing season finished with devastating fires in our area, fortunately well after our grapes were picked. Overall heat accumulation was above average.

WINEMAKING NOTES

Grapes were gently destemmed into small, chilled fermenters and held for three days of cold soak before start of fermentation. As the tanks warmed, fermentation commenced and lasted eight days with hand punch downs twice per day. After pressing, the young wine went straight to French Oak barrels, 40% of which were new, and completed malolactic fermentation. After two rackings, it was gently filtered and bottled February 19, 2019.

TASTING NOTES

The aroma leads with assertive black tea, blackberry and tobacco spice. In addition, inviting notes of mocha and vanilla add lift to the layers of the aroma. With sweet entry in the mouth, the mid and back palate provides a rich, lasting finish of chewy tannins and delicious black cassis. Notes of violet flowers add complexity to the long finish of this wine that assures many years of evolution in the bottle.

AWARDS

Silver, 2024 Los Angeles Invitational Wine Challenge; Silver, 2023 Los Angeles Invitational Wine Challenge; Silver, 2022 Orange County Wine Competition; Silver, 2022 *Sunset Magazine* Wine Competition; Bronze, 2022 *Press Democrat* North Coast Challenge; Silver, 2020 *Sunset Magazine* Wine Competition.



HARVEST DATE September 29, 2017 **BOTTLING DATE** February 19, 2019

GRAPES AT HARVEST 23.7 degrees Brix~3.70 gr/L total acid~3.82 pH

WINE AT BOTTLING 5.86 gr/L total acid~3.65 pH~13.2% by vol. alcohol