



2017 FAVIA OAKVILLE CABERNET SAUVIGNON NAPA VALLEY

ORGANICALLY GROWN GRAPES, CONTROLLED EXTRACTION, LONG BARREL AGING, AND BOTTLING WITHOUT FINING OR FILTRATION ALL ADD UP TO A WINE WITH GREAT INTENSITY, SUPPLENESS, AND POWER. THE AROMAS ARE CLASSIC NAPA VALLEY, WITH CASSIS NOTES, LOAM, TEA LEAF AND BLACK OLIVE. IT IS POLISHED, LAYERED, AND OPULENT, FROM BEGINNING TO END. BIG BLACK FRUITS DANCE TOGETHER WITH TOFFEE, CARAMEL, AND SUBTLE EUCALYPTUS NOTES.

COMING FROM THE RUGGED EASTERN HILLS OF OAKVILLE AT OAKVILLE RANCH, THESE GRAPES ARE CAREFULLY USHERED THROUGH FERMENTATION, WITH THE RESULTING WINES BEING AGED IN FRENCH OAK BARRELS FOR 22 MONTHS. THIS ROUNDS THE EDGES AND INCREASES THE ENERGY LEVEL OF THE FINISHED WINE, AND FURTHER AMPLIFIES ITS VIVID FLAVOR PROFILE.

100% CABERNET SAUVIGNON
168 CASES PRODUCED