



2018 FAVIA OAKVILLE CABERNET SAUVIGNON NAPA VALLEY

THERE IS LOGIC BEHIND THE FACT THAT OAKVILLE HAS BECOME THE MOST HERALDED SLICE OF NAPA VALLEY (THE “TENDERLOIN,” AS ROBERT PARKER HAS CALLED IT). OUR BLOCKS AT OAKVILLE RANCH— HIGH ABOVE THE EASTERN EDGE OF THE VALLEY, ORGANICALLY FARMED ON RED, ROCKY, IRON-RICH SOILS— HAVE PRODUCE SOME OF THE MOST COMPELLING WINES IN THE AREA FOR MANY YEARS. IT IS THESE RED HILLSIDES THAT CONTINUE TO ASTOUND US YEAR AFTER YEAR, THE WINES HAVING SUCH POWER, INTENSITY, AND STRENGTH OF CHARACTER.

THE 2018 VINTAGE IS A MODERN TAKE ON THIS CLASSIC COMBINATION OF VARIETAL AND APPELLATION. THE AIM IS TO CAPTURE THE DENSITY AND COMPLEXITY THAT COMES WITH CABERNET SAUVIGNON GROWN IN THESE CLIMES, BUT WITH FRESHNESS, VERVE, AND AGEABILITY. CAREFUL, LONG MACERATION OF THE GRAPES, AGING IN FRENCH OAK BARRELS FOR 22 MONTHS, AND BOTTLING WITHOUT FINING OR FILTRATION, ELEVATED THE AROMATIC INTENSITY OF THE WINE, AND MADE FOR A POLISHED TEXTURE AND LOADS OF FLAVOR INTENSITY. CASSIS, MOCHA, BAY LEAF, AND FRESHLY UNEARTHED SOIL ARE SOME OF THE COMPLEXITIES THAT COME TO THE FORE WITH THIS WINE. AS IT OPENS IN THE GLASS, IT REVEALS EVEN MORE LAYERS, ON TOP OF A SOLID FRAMEWORK OF TANNIN AND A WEIGHTY, BURNISHED MID-PALATE. AND, YET THE WINE HAS A CERTAIN LIGHTNESS OF BEING THAT KEEPS YOU COMING BACK. WE ALL LOOK FORWARD TO REVISITING IT FREQUENTLY OVER MANY YEARS.

100% CABERNET SAUVIGNON
356 CASES PRODUCED