



S I N E G A L
E S T A T E

2017 RESERVE CABERNET SAUVIGNON
NAPA VALLEY

CÉPAGE:

85% CABERNET SAUVIGNON
8% MALBEC
7% PETIT VERDOT

AGING:

AGED 22 MONTHS IN
100% NEW FRENCH OAK BARRELS
TARANSAUD, DARNAJOU, SYLVAIN

FERMENTATION:

60% OPEN-TOP TARANSAUD
FRENCH OAK CUVÉES
40% FRENCH OAK PUNCHEONS
100% FREE RUN

TASTING NOTES:

The 2017 Reserve Cabernet Sauvignon is a beautiful and dense wine, with blue and black fruit aromas followed by savory notes of grilled herbs and sweet tobacco. Initially notes of blueberry compote and baker's chocolate give way to beautiful oak aromas of cedar and baking spice. On the palate bramble blackberries, red currants and Chambord are met with flavors of black clove, vanilla and graphite. This wine exhibits depth, nuance and energy, and will be cellar worthy for many, many years to come.



Galloni, Vinous



Jeb Dunnuck



VINTAGE NOTES:

2017 was a challenging vintage due to variable weather conditions, heat spikes and of course the October fires. The year started with a very wet winter that was followed by a dry and hot summer. Luckily for us, our fruit was off the vine before the devastating October fires. With backup generator power and automatic pump overs the fires did not impact our winemaking protocols. This vintage will be known as the vintage of the fires, but the wines at Sinegal Estate still show elegance and purity.