



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

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2017 CABERNET SAUVIGNON  
NAPA VALLEY

CÉPAGE:

82% CABERNET SAUVIGNON,  
6% CABERNET FRANC,  
5% MALBEC, 4% MERLOT,  
3% PETIT VERDOT

AGING:

AGED IN 85% NEW FRENCH OAK FOR  
20 MONTHS

FERMENTATION:

FERMENTED IN 85% STAINLESS STEEL,  
15% OAK TANKS

PRODUCTION

4,500 CASES



TASTING NOTES:

The 2017 Cabernet Sauvignon exhibits elegant aromas of ripe raspberry, plumb and black cherry, with notes of rose petal, cinnamon and all spice. The subtle oak spice tones are well integrated with the fruit and floral aromas in this wine. On the palate there is a silky texture with smooth tannins and long lingering finish. Flavors of candied cherries, and blackberry kirsch are intermixed with secondary notes of vanilla bean, mocha and cocoa nibs. The 2017 is showing well at a young age, however the wine has a nice tannin structure to age gracefully for the next 7-10 years.

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.