

2018  
JEREMY NICKEL CELLARS  
CABERNET SAUVIGNON  
NAPA VALLEY



# *Jeremy* NICKEL CELLARS

## HARVEST - 2018

The Napa Valley boasted “beautiful, steady conditions” for the 2018 growing season and harvest. Rain was abundant in February, and endless days of sunshine followed with the buds emerging from the dormant vines. Vines flowered uniformly, paving the way for even cluster development. Cabernet Sauvignon benefitted from warm days and cool nights, resulting in extended hang time. There were strong yields compared to 2017, along with complex flavors and excellent quality.

## TASTING NOTES

The JNC Cabernet Sauvignon is full of juicy, ripe blueberries, Bing cherry and espresso. Notes of caramel, tobacco leaf and blackberry round out the nose. The palate is full and elegant with soft tannins and a balanced, lingering finish.

## TECHNICAL DATA

Harvest date:	10/6/18
Vineyard:	Oakville Estate, Blocks 5, 6, 7, Coombsville lot
Varietal:	76% Cabernet Sauvignon, 24% Cabernet Franc
Fermentation:	Fermented lots individually in stainless steel tanks, average 3 days cold soak, 18 days on skins.
Aging:	24 months in French oak, 50% new, 50% 2-years old
Alcohol:	14.5%
pH:	3.63
T.A.:	6.6 g/L
Production:	555 cs.
SRP:	\$75/bt.