

2019
JEREMY NICKEL CELLARS
CABERNET SAUVIGNON
NAPA VALLEY



Jeremy NICKEL CELLARS

HARVEST - 2019

The heavy rainfall in February, March and May (over 4") really helped bring harvest in line with more normal dates. Despite a fairly warm summer with several heat events, the grapes picked in September were harvested with great integrity and wonderful flavors. Then, low humidity and windy conditions events happened in October pushing the grapes towards higher Brix with ripe, concentrated flavors. Overall, the wines have developed wonderful flavors, dark colors with very smooth, approachable tannins. - *Atelier Melka*

TASTING NOTES

This wine opens with red and black fruits, new leather and chocolate. Hints of caramel, tobacco leaf and blackberry round out mouthfeel. The palate is power and elegance, with silky ripe tannins and a balanced, lingering finish.

TECHNICAL DATA

Harvest date:	10/18/19
Vineyard:	Oakville Estate, Blocks 5, 6, 7, 8, and Atlas Peak blending lot
Varietal:	94% Cabernet Sauvignon, 6% Petite Verdot
Fermentation:	Fermented lots individually in stainless steel tanks, average 3 days cold soak, 24 days on skins.
Aging:	26 months in French oak, 50% new, 50% 2-years old
Alcohol:	14.5%
pH:	3.83
T.A.:	5.7 g/L
Production:	720 cs.
SRP:	\$95/bt.