



2019 STATE RANCH

Cabernet Sauvignon, Yountville, Napa Valley



VINEYARD DESCRIPTION

State Ranch is located northeast of the town of Yountville. The 23-acre vineyard is divided into two parcels by State Lane Road and consists of both older and younger vines. Many excellent wines are produced from this area, in part due to the rocky, loam soil which has excellent drainage throughout the year. The vines, as well as the clusters, are moderate in size and the vineyard gets full sun throughout the day. As the young vines mature, we will be harvesting many different clones to make the final wine. Nickel & Nickel selects fruit from 11 acres of the vineyard.

HARVEST NOTES

The 2019 growing season began with late spring rains during flowering and fruit set. Cover crops between the vines flourished, putting rich nutrients into our soils. Our fruit set itself was lighter than usual, resulting in exceptional concentration and retention of flavor and aromas in our clusters. Mild fall temperatures allowed fruit to mature fully, without being overly tannic nor overly ripe. 2019 was an excellent vintage overall that will continue to impress wine lovers and collectors for years to come.

SENSORY EVALUATION

From the outset, aromas of stewed blackcurrants, cassis, smoked meat, toffee and walnuts waft from the glass. On the palate, layered currant and black cherry flavors are accented by elegant clove notes. Full-bodied with fine, sleek tannins and fresh acidity. Succulent and polished with a juicy, flavorful finish.

APPELLATION
Yountville, Napa Valley

VARIETAL
100% Cabernet Sauvignon

AGING
French oak barrels
(50% new, 50% once-used)

RELEASE DATE
January 2022

HARVEST DATES
October 1-9, 2019

SKIN CONTACT
25 days

TIME
18 months

FIRST VINTAGE
2006