



2020 C.C. RANCH

Cabernet Sauvignon, Rutherford, Napa Valley



VINEYARD DESCRIPTION

C.C. Ranch is planted in Rutherford, along the slope of a knoll west of the Silverado Trail. The vineyard grows classic Rutherford Cabernet Sauvignon on well-drained, gravelly loam soil and receives a variety of exposures, depending on the block and location. The vines are well balanced and the canopy is opened up to give good light exposure. Nickel & Nickel produces wine from 15 select acres of this 115-acre vineyard.

HARVEST NOTES

The growing season started with light winter rains, just as our vines were waking up. The remaining winter and early spring months were dry, with mild temperatures and even flowering and cluster development. Summer remained moderate through August, and with the lack of moisture in the soil, we had a low count of clusters per vine, and berries were small with high concentration, structure and flavor. August saw a few small heat spikes, along with the start of the Lightning Complex wildfires. We monitored our blocks for smoke taint and harvested fruit over the course of eight days, taking passes to pick our blocks at ideal ripeness. Cabernet was fermented in small lots, which allowed us to monitor and test small batches and ensure only our finest Cabernet went into the final blend.

SENSORY EVALUATION

A beautiful perfume of red plum and ripe raspberry lifted by dried sage and a whisper of spicy pepper invite you in for sip after sip. Abundant red fruit flavors – Bing cherry, raspberry, red plum – flow through the palate, with underpinnings of baking spice and toasted oak adding nuance and dimension. Tannins are supple and integrated, seamlessly carrying the flavors from entry to the finish.

APPELLATION

Rutherford, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

18 months in French Oak,
50% new

RELEASE DATE

January 2023

HARVEST DATES

September 11-18, 2020

SKIN CONTACT 16 days

ALCOHOL

14.5%

FIRST VINTAGE

2005