



2020 STATE RANCH

Cabernet Sauvignon, Oakville, 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. This vineyard consistently yields some of our finest Cabernet Sauvignon, in part due to the sites high-draining rocky, loam soils. The vines, as well as the clusters, are moderate in size and the vineyard gets full sun throughout the day.

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 our blocks over the course of five days, taking passes to pick our rows at ideal ripeness. Fruit 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

Powerful and driven, State Ranch captivates the nose with a perfume of mixed wild berries, black cherry and aromatic herbs. At once juicy and concentrated, layers of black plum, black currant, and clove flavors unfold on the tongue. Polished tannins melt into the palate, beautifully framing the wine from the entry to the long, silky finish.

APPELLATION

Oakville, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

18 months in French Oak,
50% new

RELEASE DATE

January 2023

HARVEST DATES

October 5 – 12, 2020

SKIN CONTACT

17 days

ALCOHOL

14.5%

FIRST VINTAGE

2006