

CABERNET SAUVIGNON
NAPA VALLEY

élevé
COOMBSVILLE

2018

The Vineyard: Coombsville was granted its own AVA in 2011 as a sub-appellation of Napa Valley, but the area has long been known as the “secret sauce” for many of Napa Valley’s top wineries. Just to the East of the city of Napa, Coombsville is ringed by a west facing caldera that rises nearly 2000 feet toward the Vaca Range topped by Mt. George and Atlas Peak. The area is the result of an ancient collapsed volcano. Cabernet Sauvignon thrives in these rocky, volcanic soils that drain easily into compressed layers of ash, left behind by the erupting Mt. George, that also helps to retain moisture in the soil. The rugged landscape and diverse volcanic soils produce extremely low yielding, but intensely concentrated fruit, which makes for wines with a lively energy and complexity. Coombsville has the coolest climate in Napa Valley after Carneros, with influence from the nearby San Pablo Bay early morning fog settles on the hillsides and burns off in the afternoon resulting in more stable temperature during the growing season and greater acid retention in the fruit. Still youthful, this tiny, No Name, one and a half acre vineyard sits on a western facing hillside. The entire block is planted to Clone 337 Cabernet Sauvignon, producing extremely small berries and tiny yields. A perfect site for élevé!

Winemaking: The Cabernet Sauvignon grapes from this No Name Block are so unique and distinctively flavored our job in stewarding the grapes to wine is to capture that very essence with as gentle handling as possible. The grapes were hand picked in the early morning of the second week of October. We gently de-stemmed, sorted the fruit and gravity fed the whole berries in to an open top fermenter for cold soak and primary fermentation using only native yeasts. The grapes were punched down by hand two times a day for approximately two and a half weeks after which the wine was pressed in to French Oak Barrels, 50% new, for malo-lactic fermentation and aging. The wine aged in barrel for 32 months and was racked and bottled unfiltered.

The Wine: Displays a vibrant, deep purple color and an expressive nose of black cherry, kirsch, bueberry pie and red currants with hints of bay leaf, pencil shavings and scorched earth. Medium to full-bodied and rich with a core of concentrated black and blue fruits coming in savory layers, accented by dusty earth, bay leaf and spicebox. Elegantly structured with a vibrant energy and lively acidity that compliments the complex fruit, supported by powdery tannins that intermingle with the fruit, finishing with purity and finesse.

(100 Cases Produced)

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