

Bougetz Cellars

**2018 BOUGETZ CELLARS EMINENCE
COOMBSVILLE
CABERNET SAUVIGNON**

WINEMAKER NOTES

The 2018 Eminence Coombsville Cabernet Sauvignon is a blend of 96% Cabernet Sauvignon, 2% Petit Verdot, and 2% Malbec. This Cabernet is sourced from Caldwell Vineyard in the Coombsville AVA. Showing a deep ruby/purple color, with an immense power just waiting to jump from the glass. This is characteristic of the Coombsville AVA, the coolest area in Napa that still can ripen Cabernet Sauvignon. Blackberries, cassis and a note of chocolate escape from the glass. A bit of patience on this wine, as a few years of aging will help develop the mouth-coating fresh black fruits.

HARVEST NOTES

The 2018 growing season began with a relatively dry spring and just a bit below normal rainfall over the winter. Budbreak was on time, leading to flowering in late May. The summer didn't see too many heat spikes, but we were treated to cooler than normal mornings late into harvest, leading to a harvest about 2 weeks later than the previous vintage. Fruit was picked early in the morning on October 24th.



Harvest date: October 24th, 2018

- Appellation: Coombsville
- Brix at harvest: 25.1
- Crush: De-stemmed, 100% whole berry
- Fermentation: 14-day ferment
- Aging: 22 months, with 75% new French oak, 25% once used
- Alcohol: 14.8%
- pH: 3.68
- TA: 6.20 g/L
- Bottled: August 2020
- Case production: 160 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$65



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