

2018 BOUGETZ CELLARS PROMINENCE NAPA VALLEY RESERVE CABERNET SAUVIGNON

WINEMAKER NOTES

The 2018 Prominence Napa Valley Reserve Cabernet Sauvignon is a blend of 95% Cabernet Sauvignon with 5% Merlot. Only the best barrels, selected in a blind tasting from all of our Cabernet Sauvignon sources, make it into this wine. This reserve wine was aged in 100% new French oak for 22 months. This wine offers up a combination of power and structure from the best Napa Valley sources while showing dark black cherry and cassis aromas, blanketed with spice and nutty notes. Full-bodied, this wine shows a veil of tannin layered on the juicy blackberry flavors. A fresh finish keeps this wine clean and tantalizing your palate. This wine has great aging potential and will reward by waiting 4 to 5 years.

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 extending the growing out to the first of November. With this extended maturation on the vine, we were able to achieve great richness in the fruit before picking.



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Harvest date: September 24th and October 26th, 2018

- Appellation: Napa Valley
- Brix at harvest: 25.8
- Crush: De-stemmed, 100% whole berry
- Fermentation: 14-day ferment
- Aging: 22 months, with 100% new French oak
- Alcohol: 14.6%
- pH: 3.70
- TA: 6.30 g/L
- Bottled: August 2020
- Case production: 170 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$99