



## 2017 STATE RANCH

Cabernet Sauvignon, Yountville, 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. Many excellent wines are produced from this area, in part due to the rocky, loam soil which has excellent drainage throughout the year. The vines, as well as the clusters, are moderate in size and the vineyard gets full sun throughout the day. As the young vines mature, we will be harvesting many different clones to make the final wine. Nickel & Nickel selects fruit from 11 acres of the vineyard.

### HARVEST NOTES

The year began with a cold and much-needed wet winter, followed by a mild spring. April showers following budbreak resulted in hearty vine growth that only accelerated with the summer sun. The vineyards enjoyed a brief cooling period in August before a final heat spike over Labor Day weekend. The cool weather that immediately followed gave our fruit additional hang-time on the vine continuing phenolic development.

### SENSORY EVALUATION

This wine demonstrates intrigue from the very start, with dark red and blue fruits on the nose. A medley of mixed berry flavors are complemented by subtle mineral notes. The texture is incredibly plush and velvety, showing ample balance, depth and complexity from beginning to end.

### APPELLATION

Yountville, Napa Valley

### VARIETAL

100% Cabernet Sauvignon

### AGING

French oak barrels  
(48% new, 52% once-used)

### RELEASE DATE

September 2019

### HARVEST DATES

October 3, 2017

### SKIN CONTACT

16 days

### TIME

16 months

### FIRST VINTAGE

2006