VINEYARD DESCRIPTION
Named for the branding iron owned by the proprietor, the eight-and-a-half acre Branding Iron Vineyard lies in western Oakville, close to the base of the Mayacamas Mountains. The vineyard is comprised of well-drained clay loam and the vines are vertically trellised to maximize sunlight and open the canopy. The area’s warm climate and sun exposure in both the morning and afternoon is perfect for slowly ripening the fruit, which often benefits from a long hang time.

HARVEST NOTES
The 2018 growing season kicked off in late February and eased into a mild spring that gave us extended flowering and uniform clusters throughout the vineyard. Summer continued this no drama trend, with consistent temperatures allowing fruit to have beautiful, extended hang time. We saw zero heat spikes and were able to wait patiently for every cluster to achieve perfect phenolic maturity. We started picking Branding Iron on October 23.

SENSORY EVALUATION
From the black cherry and dried herb aromatics to the sappy fruit flavors, Branding Iron Cabernet pulses with instantly approachable appeal. With deep fruit flavors that have a focused intensity yet feel round and broad on the palate, there’s a compelling density we have come to expect from western Oakville Cabernet, along with coating tannins, warm toasted oak and an extended finish.

APPELLATION
Oakville, Napa Valley

VARIETAL
100% Cabernet Sauvignon

AGING
French oak barrels
(50% new, 50% once-used)

RELEASE DATE
September 2020

HARVEST DATES
October 23–25, 2018

SKIN CONTACT
18 days

TIME
17 months

FIRST VINTAGE
2000