



2018 C.C. RANCH

Cabernet Sauvignon, Rutherford, Napa Valley



VINEYARD DESCRIPTION

C.C. Ranch is planted in Rutherford, along the slope of a knoll west of the Silverado Trail. The vineyard grows classic Rutherford Cabernet Sauvignon on well-drained, gravelly loam soil and receives a variety of exposures, depending on the block and location. The vines are well balanced and the canopy is opened up to give good light exposure. Nickel & Nickel produces wine from 15 select acres of this 115-acre vineyard.

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 even trend, with consistent temperatures allowing fruit to have extended hang time. With no heat spikes and were able to wait patiently for every cluster to achieve perfect phenolic maturity. We picked our higher rolling hillside blocks on September 27. We allowed our lower C.C. Ranch blocks to hang for an additional two weeks and picked the last parcels on October 12.

SENSORY EVALUATION

The 2018 C.C. Ranch is all about finesse, with lifted plum and floral aromatics opening onto a beautifully plush palate. Ripe raspberry and plum flavors are underscored by seductive spicy notes, with soft tannins gently supporting the wine from entry to completion. With fruit that grows brighter and fresher as the wine progresses to the finish, this Rutherford Cabernet may be one of the most approachable and mouthwatering of the vintage.

APPELLATION

Rutherford, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

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

RELEASE DATE

September 2020

HARVEST DATES

September 27 & October 12th,
2018

SKIN CONTACT

24 days

TIME

18 months

FIRST VINTAGE

2005