



2018 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 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 each cluster to achieve perfect phenolic maturity. We began picking our younger blocks on October 4th, however, we allowed our older vines an extended hangtime, finishing picking on October 27th.

SENSORY EVALUATION

From the outset, this is one powerful, deeply expressive Cabernet with heady black currant, plum, and cedar aromas leading into a big, juicy entry. Layered currant and black cherry flavors are accented by elegant clove notes. Bold, coating tannins support frame the entire wine, and hints of wet slate add dimension to a dark, brooding finish.

APPELLATION
Yountville, Napa Valley

VARIETAL
100% Cabernet Sauvignon

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

RELEASE DATE
September 2020

HARVEST DATES
October 4-27, 2018

SKIN CONTACT
13 days

TIME
18 months

FIRST VINTAGE
2006