

# CALCAREOUS

V I N E Y A R D



## Cabernet Sauvignon

2018

Carver Vineyard – York Mountain



We have farmed the Carver Vineyard in York Mountain since 1999. The cooler, wetter climate along with heavier clay soils produce uniquely structured version of Cabernet with a distinct deep purple hue and beautiful subtle herbaceous notes that make this wine a favorite of classic Cabernet enthusiasts.

### Vineyards and Vintage

The Carver Vineyard was planted to Cabernet Sauvignon, Pinot Noir, Chardonnay and a small section of Cab Franc in the 1980's. Calcareous took over management of it in 1999 and treat it as part of our Estate. The age and location in York Mountain allow us to dry farm the vineyard. The 2018 vintage was an extremely steady growing year, temperature

wise, allowing the vines to produce exact even ripening. These are the vintages that truly make themselves, requiring only the slightest hand of the winemaker.

### Winemaking Notes:

The fruit was handpicked cluster sorted before destemming and transferred to 4 ton concrete open top fermenters without cracking the skins. Twice daily pump overs and the occasional *delestage* were used to coax out juice from the berries. After 15 days on skins, the

Blend	95% Cabernet Sauvignon 5% Cabernet Franc
Harvest	October 23 <sup>rd</sup> -24 <sup>th</sup>
Brix	23.6
Cooperage	40% New French, 60% Neutral
Aging	20 Months
Production	845 Cases

must was gently pressed and all fractions combined for 48 hours of settling. The rough Cabernet was then transferred to 40% new French Oak barrels for aging. After 20 months, the barrels were racked out to form the final wine and was bottled with no filtration.

### Tasting Notes

Deep purple hues showcase a fully ripe and extracted Cabernet. A bouquet of currants,

boysenberry and plum balance with earthy notes of soil and leather. Blackberry jam, black cherry and a hint of white pepper combine with perfect core acidity to form the upfront attack. Immense rounded tannins fill the mid-palate, supplying heavy hints of black licorice and tar. The new French oak used in aging shows up adding a subtle vanilla richness to an extremely long finish. Will complex in the bottle beautifully for 12-15 years becoming a perfect partner for a that perfectly pan seared fillet mignon you want to show off.