

2017 LINDA FALLS CABERNET SAUVIGNON

Perched atop Howell Mountain, Linda Falls Vineyard has a unique topography that allows it to deliver a distinct expression of mountain terroir in our classic Heitz style. The vineyard sits at roughly 1,500 feet above sea level with an abundance of volcanic material in the soil and bedrock. These conditions create an environment where Cabernet Sauvignon struggles and develops much thicker skins than we see from valley floor fruit.

VINTAGE NOTES

A warmer vintage in Napa Valley, Linda Falls was harvested on October 5th and the 2017 vintage showcases aromas of black and ripe blue fruit, sage, and damp pine blanketing the forest floor, all supported by a firm yet soft tannin structure that lingers on the palate after each taste. Aged for three years in our cellar followed by two years in bottle, this wine is drinking beautifully now and will continue to reward for the next 15+ years.

TECHNICAL CHARACTERISTICS

Vineyard Details

Size: 7.4 Acres | Vine Age: 19 years | Clones: CS 337 | Soil: Forward silt loam, Aiken loam | Elevation: 1460-1520' | Training Method: Cane pruned, VSP

Cultivation (as of Jan 2022)
Certified CCOF organic, Demeter
Biodynamic Certification

Varietal Composition & AVA 100% Cabernet Sauvignon | Howell Mountain AVA Aging Regimen

Aged for three years in a combination of old and new French oak barrels, ranging from 228-12,000L. followed by two year of bottle aging before release.

Coopers: Treuil, Demptos, Tonnellerie O

Pack Size 6/750ml

Alcohol 14%

