

2018 MARTHA'S VINEYARD CABERNET SAUVIGNON OAKVILLE

APPELLATION Oakville AVA

VARIETAL COMPOSITION 100% Cabernet Sauvignon

SUSTAINABILITY Certified CCOF organic, biodynamic practices

A GING Aged for four years in a combination of old and new French oak barrels, ranging from 228 to 12,000L. Followed by one year of bottle aging before release.

PRICE

"This red brims with dark currant, cherry and loganberry fruit, but you have to work through a lush swath of menthol to get there, all while notes of sweet tobacco and a hint of loam run underneath. Fine-grained, with a lingering twang of iron, this has all it requires for a lengthy cellar run."

- JAMES MOLESWORTH, MARCH 2024

Hidden in the shadows of the Mayacamas mountains on the alluvial fan of western Oakville, Martha's Vineyard continues to embody the pedigree of being named the first single vineyard-designated wine in Napa Valley. Organically farmed and vinified exclusively by Heitz Cellar since 1966, Martha's Vineyard continues to set the standard for classic, ageworthy Cabernet Sauvignon from the Napa Valley.

