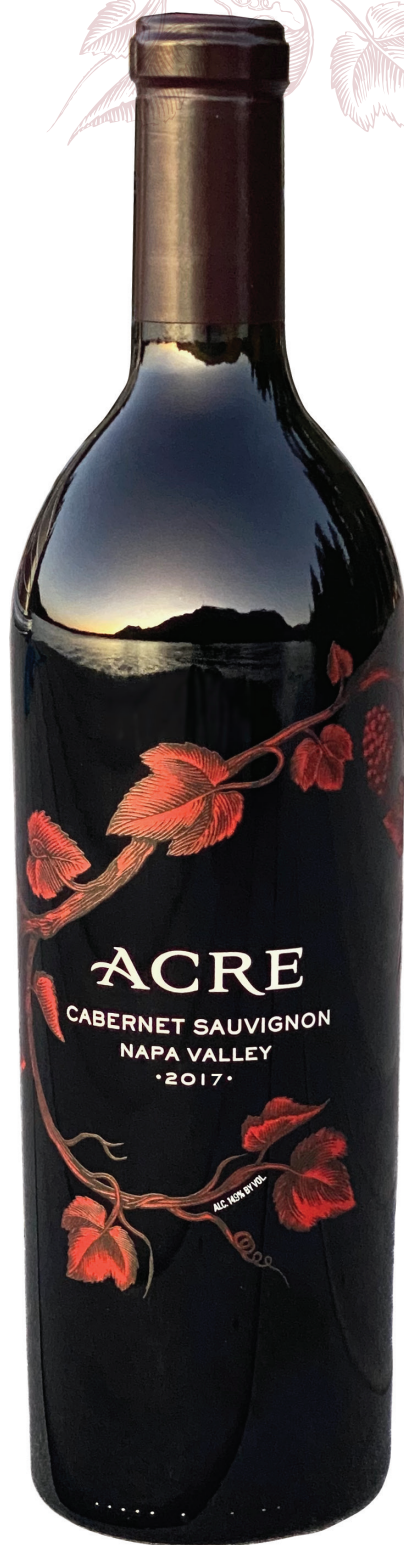


ACRE[®]

NAPA VALLEY

DUSTY BOOTS... STAINED HANDS...
CLASSIC WINES.



ACRE 2017 CABERNET SAUVIGNON, NAPA VALLEY

TASTING NOTES

Our 2017 Cabernet Sauvignon typifies the grace and complexity that is the Napa Valley. Bright ruby color, aromas of warm blackberries, ripe black cherries, cassis, pencil shavings, finished leather and rounded off with a touch of voluptuous oak. On the palate, it is rich and generous with soft tannins. The initial black fruit transitions to a well-integrated and elegant red fruit, black plum, and spice finish. Full bodied, this wine showcases the elegance and subtlety of its cooler growing origins in the Yountville AVA.

GROWING REGION: YOUNTVILLE & OAKVILLE AVAs

The 2017 Acre Cabernet Sauvignon comes from the organically farmed, family-owned Mill Race Estate Vineyard in Yountville. Mill Race is one of the original Napa vineyard sites planted by Napa Valley pioneer George C. Yount over 150 years ago. This vineyard has been organically farmed for over 30 years and is in the heart of the Napa Valley. The vineyard enjoys both warm days on the valley floor and cooler nights by the Napa River, which yields wines with expressive fruit, supple flavors, and firm tannins.

VINTAGE

The year began perfectly with abundant rainfall, followed by a mild spring that resulted in excellent flowering. A summer of normal heat conditions suddenly turned hot during Labor Day. This unseasonal heat was immediately followed by cooler temperatures that produced perfectly balanced berries. The fully ripened Mill Race Vineyard Cabernet Sauvignon was picked on October 2nd under perfect conditions. Fermentation was proceeding normally until October 8th when the Atlas and Tubbs fires started within minutes of each other. The winery lost power for 36 hours, and what started out as just another normal vintage turned into a classic "winemaker's vintage." To prevent the grape skins from drying out, winemaker Richard Bruno grabbed a 5-gallon bucket, climbed up the fermenter ladder and poured juice over the skins until power was restored. The resulting wine is a tribute to a winemaker's perseverance in its display of lush aromatics, opulent mid-palate complexity and persistence on the finish.

KEY FACTS

VINEYARDS	Mill Race Vineyard
APPELLATION	Yountville AVA
HARVEST DATE	October 2, 2017
VARIETAL COMPOSITION	100% Cabernet Sauvignon
AGING	28 months, racked 5 times, 100% French Oak, 70% new
ALCOHOL	14.9%
PH	3.76
TOTAL ACIDITY	5.9 g/L
BOTTLED	December 1, 2021
TOTAL PRODUCTION	125 cases