



2018 CABERNET SAUVIGNON

DRIFT ROWS

OAKVILLE AVA

- Release Date:** January, 2022
- Production:** 6 Barrels
- Varietal:** 100% Cabernet Sauvignon
- Vineyards:** Renteria 360 Vineyard,
Oakville AVA, Napa Valley
- Winemaking:** Justin and Seana Stephens, Proprietors
Kirk Venge, Winemaker
- Cooperage:** Aged for 28 months in 100% French oak, 80% new.
- Vintage Notes:** As vintages go, 2018 was joyously tranquil. From the start in early February and through the mild weather of the Spring flowering season, nature cooperated in exactly the ways desired for an ideal grape set. As summer progressed, we saw relatively few heat spikes and slow, but steady progress in the vineyards which lead to extended hang times. While calm, 2018 was a marathon for winemaking as it required extended focus on the needs of each individual vineyard site well beyond the average year. Happily, this attention was rewarded with beautiful wines across our portfolio.
- Vineyard Notes:** The Renteria 360 vineyard, owned and farmed by expert grower Oscar Renteria, is a 50-acre plot planted in 2012, right on the border of Oakville and Rutherford along the western side of the valley, just off the Silverado Trail. It is a proverbial stone's throw away from where Kirk and Justin produced our first few vintages of HUNNICUTT at Saddleback Cellars.
- We've dubbed this release Drift Rows as in his teenage years, it was on the road adjacent to this property that Justin would race his white Volkswagen Rabbit and practice "drifting" on the shoulder. Though his racing career never materialized, we do want to take credit for spreading some dirt around and contributing to the complex terroir of this site.
- Tasting Notes:** On the nose, an elegant pairing of freshly picked blueberry and blackberry is married to subtle notes of eucalyptus, allspice, and violet. On the palate, the refined balance possible in Oakville is on full display with more dominant red fruit notes paired harmoniously to the delicate, dusty fine grained tannin structure and quiet, lingering hints of vanilla, cocoa dust, and graphite.
- Aging Advice:** 2018 will be a superb vintage to lay down for at least 7-10 years with definite potential to go well beyond that. While young, enjoy thoughtfully with a long decant.