

MARK HEROLD WINES



2017 HEROLD “OAKVILLE” CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

TASTING NOTES

This wine is a showstopper! Revealing a kaleidoscopic array of profoundly heady aromas including black cherry syrup, brambly blackberries, graphite, black raspberries, black currants, espresso and crème de cassis—all pinned together with beautiful minerality. Nuances of black pepper, chaparral brush, suede, tobacco and crushed rock further propels the aromatic complexity. This is a wine that embodies grace, power and seduction. At first sip Cabernet is balanced and seamless while possessing depth and concentration of black and purple fruit expressions. The fined-grained tannins integrate effortlessly with the wine's intensity, finishing with long-lasting echoes of yum! A beautiful example of the impeccable fruit quality of Oakville Ranch. This wine is drinking beautifully now and will age effortlessly over the next 20 years.

VINTAGE NOTES

In 2017 northern California experienced a wet winter. The end of June into July we experienced a twenty day heat spell that tempered and controlled the vigor of the vines producing incredibly small berried clusters and intensely flavored fruit. Despite Mother Nature's curveballs, the vines produced low yields of top quality fruit rich in color and deeply concentrated in flavor and tannin. Oakville Ranch is a 330-acre estate located 1,400 feet above the valley floor on the eastern side of the Oakville AVA along the foothills of the Vaca mountain range. Bathed in all-day sunlight, the vines produce low yield, small berried clusters of world-class Cabernet Sauvignon.

APPELLATION

OAKVILLE, NAPA VALLEY

VINEYARD

OAKVILLE RANCH

VARIETAL

CABERNET SAUVIGNON

AGING

20 MONTHS, 85% NEW FRENCH OAK

ALCOHOL

16.1%

PRODUCTION

150 CASES

RELEASE DATE

April 2021

SUGGESTED RETAIL PRICE

\$195

