

MARK HEROLD WINES

2018 HEROLD "OAKVILLE" CABERNET SAUVIGNON

COOMBSVILLE, NAPA VALLEY



TASTING NOTES

This wine is explosively expressive revealing a core of black fruits with black cherries, cassis, strawberries, pomegranate, gravel, and interlacing aromas of raspberry liqueur. Nuances of dark chocolate, roasted almonds, tobacco, and suede, further propels the aromatic complexity. This is a wine that embodies grace, power, and balance. Intensely elegant expressing full-throttle yet seamless black and purple fruit flavors framed by good acidity and velvety melting tannins. 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

The 2018 growing season was long and cool with rainfall that visited us during optimal times of the year. The temperatures were moderate and even with no major heat spikes. These growing conditions resulted in a long hang time allowing the full spectrum of aromas and flavors to develop until the September harvest. 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

VARIETAL
CABERNET SAUVIGNON

AGING
20 MONTHS,
80% NEW FRENCH OAK

ALCOHOL
16.1%

PRODUCTION
125 CASES

RELEASE DATE
JANUARY 2022

SUGGESTED RETAIL PRICE
\$195

"The 2018 Cabernet Sauvignon White Label is a blend taken from three blocks in Oakville Ranch. Inky black fruit, chocolate, spice, new leather, espresso, leather, lavender and gravel build in a super-concentrated, explosive Cabernet Sauvignon. The White Label is another heady, unctuous wine that delivers the goods." **96 pts** –*Antonio Galloni*

