

MARK HEROLD WINES



2018 HEROLD “STAGECOACH” CABERNET SAUVIGNON

ATLAS PEAK, NAPA VALLEY

TASTING NOTES

The 2018 Stagecoach is a stunner holding nothing back and showing off a decadent array of fruit aromas with black raspberry compote, blackberry pie, intense cassis, black licorice, pencil lead, tobacco leaf, and sun-baked rocks. Beneath this are more subtle layers revealing savory notes of dark chocolate, soy, Asian spices and chaparral brush after a rain. The flavors are a seamless explosion of black and purple fruits framed by intense, yet velvety mountain tannins giving the wine a mouth-filling plushness echoing long after each swallow. Delicious now and over the next 15 plus 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

ATLAS PEAK, NAPA VALLEY

VINEYARD

STAGECOACH VINEYARD

VARIETAL

CABERNET SAUVIGNON

AGING

20 MONTHS, 85% NEW FRENCH OAK

ALCOHOL

16%

PRODUCTION

130 CASES

RELEASE DATE

OCTOBER 2022

SUGGESTED RETAIL PRICE

\$155

“The 2018 Stagecoach is a knock-out. Inky dark fruit, crème de cassis, licorice, espresso and lavender are kicked up a few notches in this flamboyant, extravagantly ripe Cabernet Sauvignon. This Atlas Peak site requires picking late to ripen the tannins, which results in a decidedly ripe, unctuous Cabernet.” **95 PTS** –*Antonio Galloni, February 2021*

