



2017 Persistence, Napa Valley

- Appellation:** Napa Valley
- Vineyard:** Persistence Vineyard
- Varietals:** 57% Cabernet Sauvignon, 16% Merlot, 16% Cabernet Franc, 9% Syrah 2% Petit Verdot
- Fermentation:** 64% Stainless Steel Ferment- 30 day skin contact, 25% bin ferment- 3 weeks skin contact, 16% barrel ferment- 60 days skin contact.
- Cooperage:** Aged 22 months in 50% Neutral Oak, 25% New French Oak, 25% Cyro Clean with inserts.
- Alcohol:** 14.5%
- Production:** 1075 cases
- Tasting Note:** While we all know of the challenges 2017 presented with the fires, Persistence lives up to its name providing a delicious vintage that is sure to age well. Built on a foundation of dark fruit and a hint of Bing cherries, Persistence has the body you'd expect of a Napa Cabernet. Mild notes of baking spice round out this wine and the acidity makes it perfect to pair with dinner!

Drink American