



### 2018 Persistence, Napa Valley

Appellation: Napa Valley

Vineyard: Persistence Vineyard

Varietals: 76% Cabernet Sauvignon, 11% Merlot, 7% Cabernet Franc, 4% Syrah, 2% Petit Verdot

Fermentation: 67% Stainless Steel Ferment - 3 weeks skin contact, 15% bin ferment - 3 weeks skin contact, 18% barrel ferment - 60 days skin contact.

Cooperage: Aged 22 months in 50% Neutral Oak, 30% New French Oak, 20% Cyro Clean with inserts.

Alcohol: 14.6%

Production: 1073 cases

Tasting Note: 2018 has proven to be another astonishing vintage for Persistence. With a core of ripe bing cherry and briary fruits, the wine is not only dense, but supple on the palate. It's brilliant acidity makes this a perfect pairing for a wide variety of foods or great just on its own.

