

ATLAS PEAK 2018 NAPA VALLEY CABERNET SAUVIGNON

Napa Valley, California



TASTING NOTES: The flavors are so well-integrated that it is difficult to identify specific characteristics. Hints of dark berries and cocoa powder are immediately apparent. The fruit in the aroma and on the palate shows a rich maturity without overripe notes that would distract from the fruit. This big, well-structured Cabernet has a lively, balanced mouthfeel and texture.

VITICULTURE: The fruit in this wine is sourced from some of the top vineyards in Napa Valley that are known for producing excellent grapes. The wine also has a small percentage of Merlot from a well-known Howell Mountain vineyard.

VINIFICATION: The wine is aged for 30 months in French oak, of which 40% is new.

INTERESTING FACT: The wines are named after the peak, of course, but also for the mythological Greek figure, Atlas, whose lot in life was to have the weight of the world on his back. The image of Atlas is an apt metaphor for Atlas Peak wines, which are fleshy and weighty, just like the world on Atlas' shoulders.

FAMILY: The Atlas Peak appellation sits high in the Vaca Mountain range, on the eastern side of Napa Valley. Atlas Peak (the winery) was established in 1987, five years before the Atlas Peak AVA became official. Atlas Peak knew that their terroir was something special. The AVA boasted high altitudes (2,663 feet, no less), well-drained soils and a particular climate uniquely suited to producing world-class Cabernet Sauvignon, Napa's flagship variety.

Derek Irwin, the new winemaker for Atlas Peak, is committed to carrying on the traditions that have anchored it as one of Napa's leading wineries, while also securing sourcing from esteemed long-term grower partners. Derek started his wine career in 1994 after graduating from UC Davis. He has consulted for wineries in various California wine regions.

PRODUCER: Atlas Peak

REGION: Napa Valley, California

GRAPE(S): 90% Cabernet Sauvignon, 10% Merlot

SKU: APCS NV187

ALCOHOL: 14.4%

TOTAL ACIDITY: 6.19 G/L

RESIDUAL SUGAR: 0.46 G/L

pH: 3.51