

**2018 Smoking Gun Cabernet Sauvignon**

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|  | **Tasting Notes**  On the nose, the 2018 Cabernet Sauvignon bursts with bold dark fruits and hints of rosemary. The palate has smooth tannins of leather and fresh turned soil. The soft licorice intertwines with subtle red fruits for a long lingering finish.  **2018 Growing Season**  February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.  **Varietal Composition**: 100% Cabernet Sauvignon  **Aging:** 25 Months French Oak Barrel  **Alcohol:** 14.4% **Harvested:** October 20th, 2018 **Case production:** 960 cases **AVA:** St. Helena, Mount Veeder, Rutherford  **Region:** Napa Valley, CA |

Smoking gun attests to our exceptional lineage of farming in Napa Valley since the 1800s. This wine embodies generations of winegrowing enabling us to craft unique wines from our select vineyards. – Cole Ballentine, Winemaker

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