

Pellet Estate®



2017

CABERNET SAUVIGNON

Harvested	September 22 nd , 2017	Winemaker	Tom Rinaldi
Aging	23 months, 80% new French Oak	Vineyard	Pellet Vineyard®
Bottled	August 27 th , 2019	Appellation	St. Helena
Alcohol	14.6%	Release Price	\$110 (750 ml)
Composition	91% Cabernet Sauvignon (50% Clone 4, 50% Clone 337) 9% Merlot	Production	250 cases 750 ml 60 Magnums 18 Double Magnums 30 cases (12 pack) 375 ml

Estate Notes

Established in 2010, our Cabernet Sauvignon is hand crafted by the legendary Tom Rinaldi from grapes grown exclusively in our historic Pellet Vineyard®, a site that has been producing grapes for over 150 years. The Pellet Vineyard's origin begins in 1859, when pioneer winemaker Henry Alphonse Pellet was hired by John Patchett to make wine from his grapes near the city of Napa. Charles Krug had also begun to make wine in 1858, and Henry Pellet became the second commercial wine maker in Napa County. Formally established in 1863, the Pellet Vineyard was among the first vineyards in Napa Valley intended for producing grapes for wine for consumers at large, rather than family & friends. In 1863, Pellet purchased 45 acres of land south of the town of St. Helena next to his neighbor, Dr. G.B. Crane, and planted 38 acres in vineyards. Our label depicts the dawn of the age of electrification, the era when Pellet illuminated the path towards modern viticultural and winemaking methodology, and with it, the high quality and age-worthy wines that define Napa Valley.

Vintage Notes

2017 was a medium yield vintage, and the fruit produced excellent wines. It is approachable now with advance decanting. The 2017 yielded mid-sized berries, translating into a higher ration of skin to juice contact, and this wine has a bit of grip early on. We had a pretty even growing season and the weather was generally dry and warm all thru harvest. We picked the Merlot and Cabernet in mid-September and were ver fortunate to have not only have picked and crushed, but to also have all our entire wine production in barrels before the tragic fires swept thru our valley, thus avoiding any risk of smoke taint.

Winemaking Notes

We hand sorted our grapes both prior to and after de-stemming, and following a four day whole berry maceration and cold soak, we began primary fermentation. After nearly three weeks, the wine was gently pressed-off and racked to 80% new Darnajou, Ermitage, and Cadus 36 month-aged tight grain French Oak barrels to complete a slow secondary fermentation for another few months. This wine is still in barrel under development, is showing amazing saturation of color, and will be bottle aged for around 2 years before its release.