

Pellet Estate®



2018 HENRY'S RESERVE

Harvested	September 9 th & 22 nd , 2018	Winemaker	Tom Rinaldi
Aging	22 months, 100% new High Toast French Oak	Vineyard	Pellet Vineyard®
Bottled	August 27 th , 2020	Appellation	St. Helena
Alcohol	14.7% ^s	Production	99 cases 750 ml
Composition	80% Cabernet Sauvignon 20% Merlot		

Estate Notes

Pellet Estate produces Chardonnay from the Sunchase Vineyard, and Cabernet Sauvignon 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

2018 was an average yield vintage, and the fruit that produced excellent wines. It is approachable now with advance decanting. The 2018 produced perfect berries, translating into a higher ratio of skin to juice ratio, and this wine has some grip. We had a pretty even growing season, and the weather was generally temperate, dry, and consistent all thru harvest. We picked the Merlot and Cabernet under the ideal conditions in mid-September, and were very fortunate to not only have picked and crushed under ideal weather and temperature, but also at perfect brix levels that balanced with ripeness and phenolics.

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 100% new Darnajou and Cadus 36 month-aged tight grain High Toast French Oak barrels to complete a slow secondary fermentation for another few months. This year's Reserve features 80% Cabernet Sauvignon (50/50 Clones 4 & 337), and 20% Merlot, which yielded four barrels, and was hand blended from the top barrels in our program. It's the best of the best!

Krill Family Vineyards ~ 1241 Adams St. #1002 ~ St. Helena, CA 94574

tel. 707.363.3281 ~ fax 707.967.1191

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