

# Trefethen

## 2017 CABERNET SAUVIGNON

### THE VINTAGE

Record-breaking winter rains filled our reservoirs and recharged the soil. Spring and early summer were warm, leading to very strong growth in the vines. The rest of the summer was more typical with warm days and cool nights, providing perfect conditions for the developing grapes. Our yields for the season were slightly lower than average and the resulting wines are classic.

### THE WINE

Ripe, focused flavors of cherry, boysenberry, and blackcurrant are complemented by soft notes of cedar, bay leaf, and a savory earthiness. On the palate, this wine has a fruit-driven entry balanced with firm tannins that give way to a lush, lingering finish.

### FOOD AFFINITIES

This wine shines with red meats and copious amounts of thyme and black pepper. Chef Chris Kennedy recommends using them to marinate a filet of beef or to finish a red wine sauce. Not a big red meat eater? One of his other favorite go-to dishes for this wine is ahi tuna crusted in black pepper.

### 97 POINTS | BEST IN SHOW | PLATINUM

Decanter World Wine Awards September 2020

### 95 POINTS | GOLD

Sommeliers Choice Awards September 2020

### 92 POINTS

James Suckling February 2020

### 90 POINTS | GOLD

Winemaker Challenge Int'l Wine Competition January 2020

### 90 POINTS

*Wine Enthusiast* April 2020



### VARIETAL

87% Cabernet Sauvignon  
4% Merlot  
4% Cabernet Franc  
3% Malbec  
2% Petit Verdot

### APPELLATION

Oak Knoll District of Napa Valley

### ESTATE VINEYARD

100% Main Ranch

### HARVEST

September 7–October 12

### OAK

18 months, 51% new

### ALCOHOL

14.2%

