

# Trefethen

## 2017 O·K·D THREE

### 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—with complex flavors and our signature brightness on the palate.

### THE WINE

Rich aromas of black cherry, black plum and roasted fig are complemented by elegant botanical layers of violet, anise and clove. On the palate, the dark ripe fruit flavors are balanced with savory notes of mushroom, black olive and bay leaf. Framed by firm tannins and bright acidity, the finish is luscious and long.

### FOOD AFFINITIES

Winery Chef Chris Kennedy says “this wine begs to be enjoyed with duck!” Incorporate charred or cooked fig for a perfect pairing. Another fantastic option is stewed tomato with your favorite pasta or rice.



### VARIETAL

48% Petit Verdot  
36% Cabernet Sauvignon  
16% Merlot

### APPELLATION

Oak Knoll District of Napa Valley

### ESTATE VINEYARD

100% Main Ranch

### HARVEST

September 18–October 12

### OAK

18 months, 58% new

### ALCOHOL

14.9%

