

Trefethen

2018 DRAGON'S TOOTH

The dedication of the Trefethen family is manifest in every aspect of the operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality.

THE VINTAGE

Ample rainfall in the spring recharged the soil profile and provided a strong start to the growing season. The weather during the summer featured consistent warmth and sunshine without any major heat spells. Cooler than average temperatures in August and September slowed the ripening process, providing long hang time and leading to complex flavor development. October was mostly dry and warmer than usual allowing us to pick each block at optimal ripeness. The harvest was complete before November and the start of an epic rainy season.

THE WINE

This wine opens with expressive aromas of cherry and blackberry accented with notes of fig, tobacco leaf, and sarsaparilla. Full-bodied and balanced, the integrated flavors of ripe dark fruit lead to a lush and abundant finish.

FOOD AFFINITIES

Winery Chef Chris Kennedy enjoys Dragon's Tooth with earthy and rich cuisine. He suggests pairing with our Creamy Mushroom Pasta. The complementary flavors, textures, and intensity of both the dish and the wine are stunning.

96 POINTS | DOUBLE GOLD

Sunset International Wine Competition 2021

94 POINTS

James Suckling 2020

92 POINTS

Vinous, Antonio Galloni 2021

90 POINTS

Wine & Spirits 2021

90 POINTS

Decanter World Wine Awards 2021

90 POINTS

Wine Enthusiast 2022



VARIETAL

49% Malbec
27% Petit Verdot
24% Cabernet Sauvignon

APPELLATION

Oak Knoll District of Napa Valley

ESTATE VINEYARD

100% Main Ranch

HARVEST

September 25–October 31

OAK

18 months, 51% new

ALCOHOL

14.6%



Scan for Video Tasting
Notes from the Trefethens!



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trefethen.com/Trade



Trefethen Family Vineyards
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