

Trefethen

2019 DRAGON'S TOOTH

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

THE VINTAGE

The dormant season was wet with much more rain than usual before the skies cleared in April, just in time for budbreak. The weather in May was surprisingly cool and rainy again, slowing down the vine growth and serving as a harbinger of the rollercoaster growing season that followed. The summer months alternated between warmer and cooler than average, but thankfully, the daily high temperatures rarely exceeded 100°F. September was warm and sunny, providing the perfect finish and all the grapes were in by mid-October.

THE WINE

Bold, dark fruit aromas of blackberry, plum, and boysenberry are complemented by notes of clove, nutmeg, and cedar. Generous on the palate, the lively acidity and youthful tannins add depth and energy, leading to a long, concentrated finish.

FOOD AFFINITIES

Winery Chef Chris Kennedy suggests pairing Dragon's Tooth with our Four Cheese Ravioli with Smoked Ham and Greens. The smoky flavor of the ham highlights the dark fruit notes of the wine, and the greens complement its peppery notes while the complex richness of the cheese cuts nicely through the tannins on the finish.



VARIETAL

40% Malbec
32% Petit Verdot
23% Cabernet Sauvignon
5% Merlot

APPELLATION

Oak Knoll District of Napa Valley

ESTATE VINEYARD

100% Main Ranch

HARVEST

September 18–October 23

OAK

18 months, 51% new

ALCOHOL

14.3%



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