

Trefethen

2018 O·K·D FOUR

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 vintage of O·K·D is fresh and focused with expressive raspberry, black pepper, and earthy notes. On the palate, it is powerful and balanced, offering ripe fresh fruit flavors layered with hints of sage and mushroom that lead to a long, velvety finish.

FOOD AFFINITIES

Winery Chef Chris Kennedy loves to pair this wine with duck, especially cooked with a red wine like our savory recipe for Peppered Duck Breast with Red Wine. The acidity and structure of our O·K·D blend cuts through the richness of the meat. Delicious!



VARIETAL

35% Cabernet Franc
32% Cabernet Sauvignon
20% Malbec
13% Petit Verdot

APPELLATION

Oak Knoll District of Napa Valley

ESTATE VINEYARD

100% Main Ranch

HARVEST

September 21–October 15

OAK

18 months, 59% new

ALCOHOL

14.6%

