

Trefethen

2019 CABERNET SAUVIGNON

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 roller-coaster 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

This wine opens with ripe red fruit, black pepper, and anise leading to notes of dried flowers, currants, and blackberries. Those flavors carry through on the full-bodied palate, which is supported by polished tannins and a lengthy finish. Though approachable now, this wine will continue to develop and evolve over the next decade.

FOOD AFFINITIES

This wine pairs exceptionally well with dishes that include black pepper or thyme. These ingredients lift the flavors of our Signature Cabernet Sauvignon. Winery Chef Chris Kennedy suggests pairing with our Prime Rib with Herb and Garlic Crust.

97 POINTS | PLATINUM

Decanter World Wine Awards 2022

90 POINTS

Wine Enthusiast 2022



VARIETAL

89% Cabernet Sauvignon
5% Petit Verdot
4% Malbec
2% Merlot

APPELLATION

Oak Knoll District of Napa Valley

ESTATE VINEYARD

100% Main Ranch

HARVEST

September 18–October 21

OAK

18 months, 50% new

ALCOHOL

14.1%

Learn more at
trefethen.com/Trade



Trefethen Family Vineyards
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