



Ramsay

Cabernet Sauvignon 2018

North Coast

Chemistry at Bottling -pH: 3.78 Alcohol: 13.8%

Kent Rasmussen's Notes:

Cabernet Sauvignon is the Chrysler Building of the wine world. Magnificent, unique, shining, structured, yet wondrous in its finesse and dignity. Truly, Cabernet Sauvignon is a gift to the human race and an indication that, something or someone loves and respects us enough to give us a gift that makes life easy, joyful and fun. I have been privileged to make Cabernet Sauvignon every year since 1980. 38 vintages now! So many vintages...so many wines, and honest truth, Cabernet is never a let-down. Many times, it has been my favorite-wine-of-the-vintage, never, ever, has it been a dud.

Like America's gene pool, this wine is a melting pot; a combination of wines from several vineyards from California's wondrous North Coast. Such a combination!--deep, luscious, brimming with rich fruit and cedar flavors! This is, without question, one of the finest vintages of Cabernet we have made. Each lot was fermented and barreled separately for about its first year, then all the lots were blended together to age and mellow in each other's company. Each vineyard's grapes were different. The grapes from further north in hotter areas were mature and ripe, with heavy flavors and big tannins. The grapes from near the San Francisco Bay were fruity and had a rich mintiness, along with good acidity. The fermentation of each lot was slightly different, but in general: the grapes were gently picked and crushed, then fermented in small vats. Natural yeast was allowed to grow in some lots, and others were inoculated with commercial yeast strains. Malolactic fermentation was encouraged to finish in barrel. As with all of our wines, cellar treatment was minimal. The 2018 Ramsay Cabernet Sauvignon is a wonderful wine with deep color, a rich cedar, mint and fruit nose, a mouth filling flavor and delicate refined tannins. It is drinkable right now, but should age very well for ten or twelve years. I hope you enjoy drinking this wine as much as I have enjoyed making it.