

2017 QUINTESSENCE VINEYARD CABERNET SAUVIGNON

For the Quintessence Vineyard Cabernet Sauvignon, we are sourcing two ENTAV Cabernet clones, 169 and 191, from blocks 7 and 9. "There is a substantial slope to those blocks. The wines we make from this site are concentrated with just a touch of dustiness," notes Charlie. "It's really distinctively different than the other Cabernets in our line up." The aroma profile includes notes of wild berry jam, blackberries, plums, and a stony component. We're using a variety of oak fermentation methods to create complexity in aromas, flavor, and texture within two relatively small blocks of Cabernet, in addition to extended barrel aging for integrated tannins. "This wine is really just a mouthful," says Will. "It is arguably one of the best wines we make each year." Drink now through 2029.

BLEND

100% Cabernet Sauvignon

VINEYARD

Quintessence Vineyard

AGING

54% New French Oak

WOOD FERMENTATION

39% 40hL Boutes Tank

25% 500L Roller Barrel

15% 500L Upright Barrel

21% 2 Ton Open Top Tank

ALCOHOL

15.1%

PRODUCTION

676 cases



FIDÉLITAS WINES
RED MOUNTAIN

www.fidelitaswines.com