

# VENGE VINEYARDS

2019 FAMILY RESERVE  
CABERNET SAUVIGNON | Oakville, Napa Valley

This wine features beautiful dark red and purple hue that clings to the glass. The aromatics are plush and highly perfumed with ripe black berries, mulberries, cassis, and clove. The palate is full-bodied, expansive, and packed with loads of concentrated black fruit flavors that wash over the front and through to the back of the palate for over two minutes past the initial impressions.

Anticipated maturity is 2022 to 2038.



## IN THE VINEYARD

Harvest took place during variable periods throughout peak harvest season. The fruit was hand harvested during the early morning hours from select vineyard sources throughout the our Oakville AVA, where the 2019 vintage was warm with moderate heat increases during the month of July that moved ripening along in a consistent manner. Yields were down slightly compared to the 2018 vintage, with berries showing exceptional color, tannin, and flavor development accordingly.

## IN THE CELLAR

The fruit was destemmed into a combination of small stainless steel tank fermenters, concrete vats, and open top *barriques*. Time on skins lasted 18 to 26 days. The fruit was then separated to “free run” and “light press” fractions. The Cabernet was aged in 100% new, tight grained, French Oak barrels for a lengthy 27 months. We employ a variety of cooperages for Cabernet including Boutes, Sylvain, Taransaud, Gamba and Alain Foquet. 100% native, spontaneous yeast and malolactic fermentations were also key ingredients in the making of this wine. The gentle use of gravity flow winemaking, whenever possible, is carefully exercised throughout the making of this and every Venge wine. Bottled unfiltered.