



CABERNET SAUVIGNON

NAPA VALLEY

NAPA COUNTY

2017

MEADOWCROFT WINES ARE AWARD WINNING, SMALL PRODUCTION RESERVE WINES FROM OUR ESTATE VINEYARD ON MT. VEEDER AND SELECT SINGLE VINEYARD BOTTLING FROM NAPA, SONOMA, AND APPELLATIONS IN CALIFORNIA.



TASTING NOTES

Blackberry with hints of cedar cigar box and toasted oak grace the nose of this elegant cabernet sauvignon. Rich cassis and bittersweet chocolate shine through the structured, mouthfilling tannins that are silky and plush. This is sure to improve with age; best now through 2028.

SUGGESTED FOOD PAIRING

This versatile, food friendly cabernet sauvignon pairs well with traditional main courses such as steaks and braised short ribs. Try this cabernet sauvignon with your favorite comfort food such as meatloaf, polenta with Bolognese, or beef pot pies.

APPELLATION:	Napa Valley
VARIETAL:	Cabernet Sauvignon
HARVESTED:	October 2017
BOTTLE DATE:	January 2019
PRODUCTION:	800 Cases
ALCOHOL:	14.50%
pH:	3.75

23574 Arnold Drive, Sonoma CA 95476
(707) 934-4090 | MeadowcroftWines.com

Independent Wine Evaluation

2017 Napa Valley Cabernet Sauvignon, Meadowcroft Wines

This is a fresh, elegant, dark fruit-driven and lightly herbal Napa Valley Cabernet Sauvignon. Typical blackcurrant and blueberry aromas fill out the nose and the initial impression on the palate, with some cheerful and soft red raspberry. Subtle at first but more apparent with exposure and time, there is a pleasantly bitter catch of perfume on the palate, light hints of warm cinnamon and a refreshing mint–herbal tea aroma.

The wine conceals its alcohol well, even seeming slightly light-bodied; lively and refreshing acid complements and draws out what otherwise might be a faint, delicate herbal aspect. Winemaking is restrained, showcasing instead the quality and the character of the grapes.

Complexity: Shows satisfactorily distinct and diverse aromas

Balance: Good; the tannins, acid and alcohol are well integrated

Expressiveness: Aromas and flavors are moderate in their intensity, and evenly so across the nose, palate and finish; the finish is pleasant

Character: Fresh, grape-driven and minimalistic, herbal and elegant

Typicity: Shows expected qualities of a Napa Cabernet Sauvignon

THE SOMMELIER COMPANY



Appellation: Napa Valley

Vintage: 2017

Composition: Cabernet Sauvignon

Alcohol: 14.5%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear, youthful ruby with magenta highlights

Fruit, Floral: Blackcurrant, blueberry, raspberry, perfume

Spice, Herbal, Vegetal: Herbal tea, mint, cinnamon

Oak, Earth, Other: Hints of graphite, beeswax

RESULTS:

Stage 1: Blind Tasting

— Complexity: 6/10

— Balance: 7/10

— Expressiveness: 7/10

Stage 2: Non-Blind

— Character: 6/10

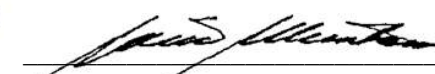
— Typicity: 7/10

SCORE: 90

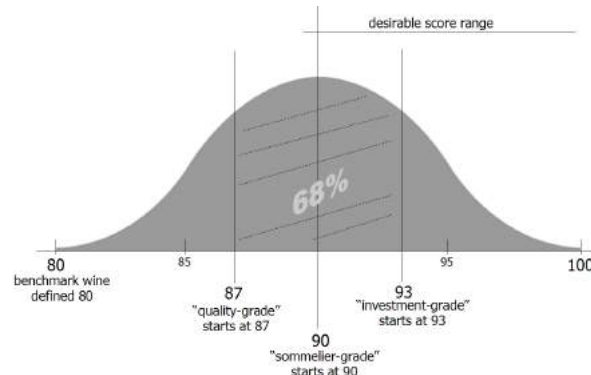


Tasting conducted November 20, 2019


Lead Evaluator, Adam Edmonson, CSW


Principal, Jörn Kleinhans, CSW

EVALUATION MODEL:



METHODOLOGY DISCLOSURE: Full evaluation criteria and process description available upon request. Wines are tasted and evaluated in a controlled environment. Wine samples are provided by producer as part of paid evaluation assignment. Evaluation model assumes that wine quality is normally distributed between scores 80 and 100, where 80 represents a simple, but not flawed, standard wine.