



# Herrera

2018

## ROLANDO JR. CABERNET SAUVIGNON

SOULFUL • CONFIDENT • INTENSE

### STARTING IN THE VINEYARD

2018 was a near picture-perfect growing season and began in late February. Spring was mild, with extended flowering yielding uniform grape clusters. Temperatures remained steady and warm throughout the growing season, without any significant heat spikes, making for a cool, unhurried harvest. Our three-acre plot, located in the Coombsville appellation has cooler days than most appellations, so have slow and steady ripening. Not too hot, not too cool allows for an intense and powerful wine, yet it maintains its balance.

### TO THE CELLAR

Cabernet was harvested in late October, hand selected during sorting, and cold soaked for three days. It fermented for 29 days and then lightly pressed into 100% new French oak. Aged 24 months in barrel plus a year of bottle age.

### IN YOUR GLASS

This Cabernet demands respect from the first whiff. Each time you smell the wine, a new aroma is found. It starts with graphite, wet clean stone, dark cherries, framboise, dried figs, creme de cassis, sandalwood, leather, coffee grinds, vanilla, and baking spices. The palate experiences ripe explosive dark cherry, plums, cassis, rich vanilla, caramel and molasses. This is a Cabernet for the true passionate Napa Valley Cabernet lovers.

### ON YOUR TABLE

The ultimate pairing is with a Ribeye steak topped with brown butter. The luscious mouthfeel and the gripping and balanced tannins would cut through the fat and simply be a divine pairing.

**Vintage** 2018

**Varietal** 100% Cabernet Sauvignon

**Appellation** Coombsville

**Vineyard** Rolando Jr.

**Oak** 100% new French oak

**Aging** 24 months

**Alcohol** 14.5%