

Herrera

2019

REBECCA CABERNET SAUVIGNON

WARM • INSPIRING • GENTLE

STARTING IN THE VINEYARD

The 2019 growing season started out with copious rainfall. The long, warm summer saw few extreme heat waves, and the foggy mornings set the stage for vibrant and expressive wines. The long mild late summer helped preserve freshness and finesse in the fruit. All in all, exceptional fruit with bright acidity and ample texture created yet another amazing vintage.

TO THE CELLAR

In the Herrera wines, the vineyards are the star. This one-acre vineyard located in Coombsville benefits from cooler temperatures than most of the Napa Valley AVA's. This allows for extended hangtime while still preserving the natural acidity. Thus, a more luscious and harmonious Cabernet Sauvignon. The wine is aged for an incredible 32 months in 100% new French oak. It also sees extended bottle age before its release.

IN YOUR GLASS

The intense, dark, and inky wine erupts in your nose with pencil lead, vanilla bean, caramel, dark ripe cherries, rose petals, toasted almonds, leather, ripe pomegranate, and hints of coco. Sipping on this fragrant Cabernet reveals ripe cherry, dark chocolate, crème de cassis, and fine tobacco leaf. This velvety, smooth, and sexy Cabernet coats your palate, and the mouthwatering tannins leave you thirsting for more.

ON YOUR TABLE

The classic Cabernet companion—Ribeye with Garlic Butter—would be the ultimate pairing. If you're looking for a cheese to pair, try Oakdale Gouda Extra Aged.



Vintage 2019

Varietal 100% Cabernet Sauvignon

Appellation Coombsville

Vineyard Rebecca

Oak 100% new French oak

Aging 32 months

Alcohol 14.5%