NORTHERN GALE 2018

Winery: Stormy Weather Wine Winemaker: Cameron Woodbridge

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GROWING SEASON

2019 growing season saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing

out great color, structure and soft tannins.

VINIFICATION

Fermented in small format stainless steel tanks. Cold soaked 4 days prior to fermentation. Temperature maintained below 80 degrees with a post ferment extended maceration of an additional 5 days. Malolactic fermentation occurred in barrel with aging on lees for at least 1 year.

58% New French Oak, 42% Once Used French Oak (Stormy Cooperage:

Weather Barrels)

Barrel Aging: 30 months Bottle Aging: ongoing Production: 638 cases

TASTING NOTES

Winemakers notes:

The nose opens up to pomegranate, violets, cigar, orange peel and black tea. Wild blueberries, blackberries and raspberry liqueur, cigar box, orange chocolate and textured tannins are all kept in balance by nuanced acidity.

Jeb Dunnuck:

More dense and concentrated, the 2018 Cabernet Sauvignon Northern Gale (100% Cabernet Sauvignon) offers a medium to full-bodied, round, supple style as well as a sweet notes of darker currants, blackberries, coffee, and earthy, herbal nuances. It's balanced and has terrific purity of fruit as well as a great finish. It's beautifully done and ideal for drinking over the coming decade. — 93pts

Lisa Perrotti-Brown (Wine Independent):

The 2018 Cabernet Sauvignon Northern Gale is deep garnet-purple in color. Vibrant notes of black and red cherries give way to nuances of spice cake, potpourri, and tobacco leaf. The full-bodied palate is bright, refreshing, and breezy, with fine-grained tannins and an energetic finish. — 94pts



APPELLATION: Coombsville, Napa Valley

VARIETAL: 100% Cabernet Sauvignon

HARVESTED: October 29, 2018

ALCOHOL: 14.9%