



S O D H A N I

Vineyards

2017 SODHANI Reserve Cabernet Sauvignon

Varietal: 100% Cabernet Sauvignon Clones 7, 15, 337

Barrel Aging: 20 Months, 100% New French Oak

Alcohol: 14.4%

Price: \$195 – 750ml, Min 3 Pack

Vintage: The 2017 growing season was characterized by intense heat in the last week of August in an otherwise benign growing season. Record rains earlier in the year following years of drought allowed the vines to recover and persevere the heat. With cool evenings created by the dense forest at the edge of the vineyard, along with careful canopy management, the vines were able to withstand the intense heat with minimal impact. This cooling of the vines earlier in the evening allows better acid development instead of excessive sugar - the ideal micro-climate for Cabernet with hot days and cool nights. During the heatwave, the vines shut down but came back to life in mid-September resulting in wines with harmonious balance and freshness.

The 2017 vintage is a very approachable vintage, lower in alcohol than 2016, very good acidity and highly aromatic wines. Thomas Rivers Brown is an artist at making gorgeous wines for SODHANI Vineyards no matter what nature throws his way.

Winemaker Thomas Rivers Brown Notes: The 2017 Reserve is generous, mouth-watering and offers a dynamic aromatic profile and palate experience. The barrel selection process was to create a wine that displayed the quintessential balance of power and finesse that are the key attributes of wines produced from the SODHANI vineyard.

The wine displays a nearly opaque deep purple hue in the glass. Aromatic notes suggest French lavender, spearmint, sandalwood and bramble. The wine shows off a sleek juicy profile of black fruit and complimentary floral through the mid-palate, framed by a finely integrated tannin structure and bright, bracing acidity. This wine is a joy to drink young and will age well in the cellar.

P.O. Box 698, ST HELENA CA, 94574 TEL 707-679-0747

Info@SodhaniVineyards.com

WWW.SODHANIVINEYARDS.COM