

# TORCIA

## 2017 Coombsville Cabernet Sauvignon

APPELLATION:  
Coombsville, Napa Valley

VINEYARD ELEVATION:  
1,722 feet

ALCOHOL:  
15.5%

pH:  
3.85

TA:  
0.57 (g/100mL)

BARREL AGING:  
Barrel aged for 18 months

COOPERAGE:  
40% New oak, French and American

HARVEST DATE:  
Hand harvested on October 14, 2017

RELEASE DATE:  
July 2, 2020

AGING POTENTIAL:  
10+ years

CASES PRODUCED:  
225



### IN THE VINEYARD:

Located in a depression in the south eastern part of Napa Valley, Coombsville's gravelly loams and rocky volcanic soils drain easily and the ash sub-soils hold water, which the vines can access as the dry growing season progresses. Vines bud early and the grapes tend to be harvested later, making for a long, slow ripening period. Daily average high temperatures can be as much as ten degrees cooler during the hot months than most other appellations, and heat spikes tend to be less severe. All of this limits dehydration, preserves acidity levels, and generally aids even ripening patterns.

### AROMAS & FLAVORS:

The deep garnet color of this wine hints at the beauty and power to follow. Aromas of black cherry and dark chocolate meld with subtle hints of kirsch and coffee bean, exciting the palate. From the first sip through the finish, the wine is lithe and seamless. There is a savory quality, balanced by velvety tannins and bright acidity. The finish has a wave of black currant liqueur washing over a fresh minerality.

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N A P A V A L L E Y

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