

VINTAGE 2017

TECHNICAL SHEET

APPELLATION *Mount Veeder, Napa Valley*

OWNERS *Tesseron Family*

GENERAL MANAGER & WINEMAKER *Jérôme Ledit*

WINEMAKING CONSULTANT *Michel Rolland*

SOILS *Sedimentary limestone*

BLEND *80% Cabernet Sauvignon
20% Merlot*

HARVEST *Handpicked into small crates*

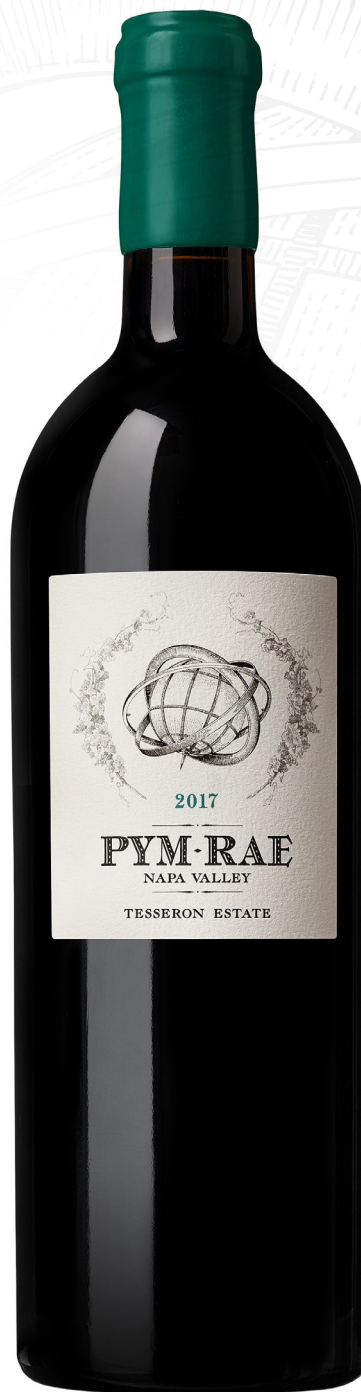
SORTING & DESTEMMING *Manual*

VINIFICATION *Round concrete tanks of 264 gallons*

AGING *70% in new French oak barrels
30% in concrete tanks*

AGING TIME *16 months*

2017 was a challenging vintage. After a particularly wet and cold winter, the growing season started late. The following part of the year went to a 'classic' Californian story: Sun, heat and blue sky! However, despite a few days in a row with over 110°F early September in the valley, our grapes remained healthy and balanced due to our altitude vineyard which benefits from a fresher climate. The end of the season was marked by important fires in the region. At Pym-Rae, only our Cabernet Franc were affected. We have thus excluded them from the final blend. Our vineyard went through extreme conditions, from a wet winter to a very hot summer. We obtained an intense and powerful wine, balanced with a beautiful freshness characteristic from our terroir.



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| 1800 | FEET ALTITUDE |
| 600 | ACRES RANCH SURFACE |
| 100 | PERCENT in CONVERSION ORGANIC and BIODYNAMIC by DEMETER USA |
| 30 | YEARS OLD AVERAGE AGE OF VINES |
| 18,53 | ACRES VINEYARD SURFACE |
| 3 | GRAPE VARIETALS CABERNET SAUVIGNON MERLOT CABERNET FRANC |
| 2 | VINEYARD BLOCKS at DIFFERENT ELEVATIONS: 1640 and 1968 FEET |
| 1 | WINE FAMILY |
| 0 | PESTICIDE IRRIGATION ACID |