

VINTAGE 2018

TECHNICAL SHEET

APPELLATION *Mount Veeder, Napa Valley*

OWNERS *Tesseron Family*

ESTATE MANAGER & WINEMAKER *Jerome Ledit*

WINEMAKING CONSULTANT *Michel Rolland*

SOILS *Sedimentary (sandstone and clay)*

HARVEST *Handpicked into small crates*

GRAPE RECEPTION *Manual by gravity*

SORTING & DESTEMMING *Manual*

VINIFICATION *Round concrete tanks of 264 gallons*

AGING *70% in new French oak barrels*

30% in concrete tanks

TIME IN OAK *16 to 18 months*

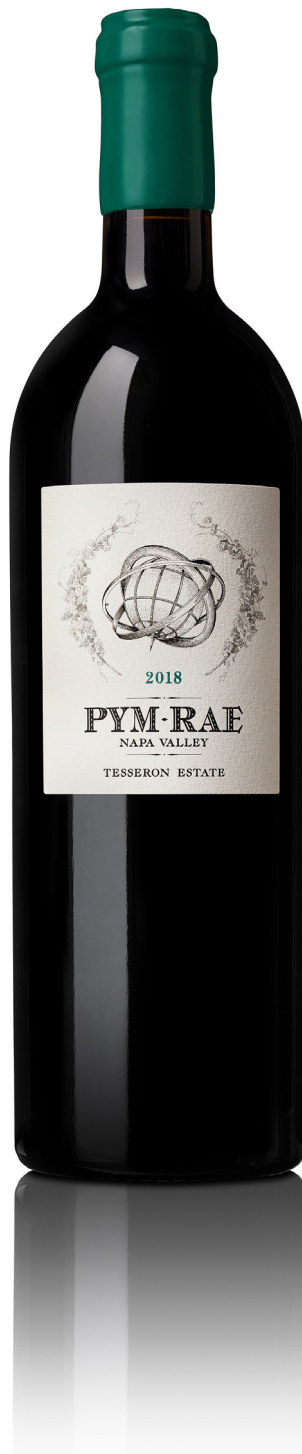
ALCOHOL *15,9% by vol.*

After a slightly late bud break and flowering due to a rainy winter and moderate sunlight in spring, summer temperatures brought back *balance* in the vineyard, with *sunny days* and *cool nights*. Benefiting from an essential *oceanic influence*, ripening occurred gently and successfully over time.

The *organic* and *biodynamic* methods are paying off, bringing exquisite balance to the vineyard and thus the wine.

The rewarding result shows intense *precise fruit*, soft and deep tannins. It is perfectly balanced with great *freshness* characteristic from our *terroir*. A mythical vintage!

What *matters* most to us are the *memories* you will keep.



1800	FEET ALTITUDE
600	ACRES RANCH SURFACE
100	PERCENT in CONVERSION ORGANIC and BIODYNAMIC by DEMETER USA
32	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