



# FITCH MOUNTAIN

## 2017 SONOMA COUNTY CABERNET SAUVIGNON

Our 2017 Cabernet Sauvignon was produced from fruit grown in Alexander Valley, Knights Valley, and Dry Creek Valley Sonoma County's premier appellations for this variety. This wine is full-bodied and elegant, offering layered, ripe fruit impressions – blackberries, cassis, and ripe blueberries. The mouth feel is dense and round, with smooth, expertly structured tannins and subtle dark chocolate, vanilla bean and light spice notes leading to an extended and lasting finish.

### *Winemaking*

Harvested on September 28, 2017n at 25.0. degrees brix, our Cabernet fermented ten days at 72F to dryness. We then macerated an additional 20 days to soften and develop the tannins, and to extract additional color. Following pressing, the wine was moved to 60/gl French Oak barrels and aged for fifteen months. We hope that you enjoy our wines just as we do at the winery.

### *Tasting Notes*

Nicely balanced red cherry and red raspberry aromas. Loaded with red berry, black cherry fruit flavors with a touch of caramel, dark chocolate, and toasty oak. Well-structured, smoothly textured, and medium bodied. Pronounced white pepper and spice in the finish. The 2017 evolves with more layers with each sip. This is a graceful well balanced wine with a long, lingering finish.



Appellation: Sonoma County  
Blend: 100% Cabernet Sauvignon

