

L'ARTISTE PASSIONNÉ

CRAFTING LIQUID ART IN THE NAPA VALLEY



THE AMALGAMATION OF
1000 DECISIONS



TASTING NOTE

I recommend enjoying this wine in a Bordeaux style wine glass, only filling it about one third full, or less.

The first impression on the nose is the tremendous depth that the wine shows, drawing you in, enticing you to linger. The bouquet is already complex, layered, multi-layered in fact, with aromatics that appear, and then mysteriously disappear, to be replaced by yet another intriguing scent. This is the hallmark of quality – complex, elusive, and layered. Dark chocolate, espresso, ripe cherry, black olive, vanilla, a gravelly note, a whiff of cedar appears fleetingly, floral notes of violets, and then the melange of aromatics changes yet again. It's ethereal. Hold the glass under your nose for a minute at a time, inhale slowly and deeply.

The wine enters the palate, and is marked by a silky smoothness in the texture and a mid to full weight, unusual for a Napa Cabernet, and a trait more typically found in AC Margaux. The tannins are so fine, so soft, yet with a subtle firmness just on the finish which reminds you that structure can be elegant, yet long lasting.

The dryness is sublime, avoiding any impression of sweetness, or overripeness. This was very important to us. The palate is strikingly complex, primarily marked by flavors of mocha, espresso, black olive and dark cherry notes that cover and coat all areas of the mouth. When you aerate the wine in your mouth repeatedly you'll find that yet another element, another flavor, appears.

But it's the finish that is the most unique quality of the wine. After swallowing the breath dances. It feels like an operatic symphony of flavors, and just when you think they will subside, they build. They strengthen. And it feels like a concert at the Bordeaux Opera House, harmonious, balanced, refined, complex, with personality and character, both from the vineyard site, and from the people who made it.

I hope you enjoy our wine.

A handwritten signature in dark ink, reading "James Cluer". The signature is fluid and cursive, with the first name "James" and last name "Cluer" clearly legible.

JAMES CLUER
MASTER OF WINE

With much gratitude to Winemaker and Partner Aaron Pott, Assistant Winemaker Eric Hagyard, Proprietor Kathleen Heitz, Vineyard Operations Toby Malkovich, Vineyard Manager Mark Neal, Brand Designer Olaf Strassner, Portocork's Tanya Rabellino, Her Majesty Elaine Wellesley, Bergin Printing's Sue Chesbrough, Saver Glass Jyll Vidal, Lafitte's Robert Stasko, the amazing Hunnicutt ladies, the talent at ETS Laboratories, Operations Manager David Munro, Marketing Manager Geoff Moss, all the support from Sondra Cluer, plus the large format bottling team, the team of night harvesters, and the beautiful, beautiful terroir of Napa Valley, and our highly valued clients. It's a team effort.

TERROIR

REGION

Napa Valley

SUB-REGION

Rutherford AVA

VINEYARD

Trailside

SITE

The last 10 rows in the far corner of the old riverbed Block with a mix of heavy rock and light dusty clay soils

VINEYARD

FARMING METHOD

Certified Organic

VINE AGE

25 years

GRAPE VARIETY

100% Cabernet Sauvignon

CLONE

Martha's

ROOTSTOCK

Jensen

YIELD

2.07 tons

HARVEST DATE

September 25th 2017

HARVEST METHOD

Hand harvested at 4.30 a.m. in cool temperatures

VINEYARD MANAGER

Mark Neal, Napa veteran grape grower

WINEMAKING

WINEMAKER

Aaron Pott, Partner

ASSISTANT WINEMAKER

Eric Hagyard

TIME FROM PICKING TO SORTING

43 minutes

SORTING METHOD

Twice manual and optical sorting

YEAST

Natural

FERMENTATION TEMPERATURE

Peak at 32° Celsius

MACERATION REGIME

Hand-punched four times daily

MACERATION LENGTH

Hagyard method aka Nerves of Steel

MATURATION

COOPERS

Special selection of Darnajou, Taransaud, Bossuet

PERCENTAGE OF NEW OAK

75% new, 25% one year old French

RACKINGS

Three

FINING

None

SO₂ REGIME

Average 25 ppm free

TOPPING

Constantly

BLENDING

February 2019

BOTTLING

DATE

May 25, 2019

GLASS

Bordeaux Premiere 1.5L by Saver Glass

NUMBER OF MAGNUMS BOTTLED

580 total - with 500 available for sale

CORK

Portocork Icon guaranteed TCA-Free

BRAND CONCEPT & PHILOSOPHY

James Cluer

PACKAGING AND WEB DESIGN

Olaf Strassner

PRINTING

Bergin Glass (Napa), using 22 carat gold

ANALYSIS

RESIDUAL SUGAR

0.3 g/L

pH

3.99

TOTAL ACIDITY

5.6 g/L

FREE SO₂

30 ppm

ALCOHOL

14.6%

