



VENGE 2019 OAKVILLE 360 CABERNET SAUVIGNON, OAKVILLE, NAPA VALLEY

The Oakville AVA extends over an expanse of well-drained gravel soil between the Vaca and Mayacamas Mountains. The soils found in the AVA are the result of sedimentary deposits from the hills that form Napa Valley. What makes Oakville's climate distinctive is its transitional, mid-valley location. Oakville is just far enough south to receive regular morning fog from the San Francisco and San Pablo bays, which slows the warming in the early morning hours. Once the fog lifts by mid-morning, Oakville receives the full benefit of the Napa Valley sun. When afternoon temperatures begin to peak, the bay pushes in cool air to the north to reset the cooling cycle for the evening. Ideal conditions for inducing perfection in the glass!

The Renteria family has been farming in the Napa Valley since 1962. The Renteria 360 Vineyard is located on the north end of Oakville, at the border of Rutherford, just off Silverado Trail. The 60-acre vineyard was planted in 2012 and is comprised of multiple blocks with different clone and rootstock combinations. The wine is crafted from three distinct blocks of Cabernet Sauvignon clones 4, 15, and 169.

Renteria Vineyard Management was founded in 1987 by Salvador Renteria, with guiding principles focused on respect, care, and integrity. Salvador Renteria is a Mexican immigrant from Jalisco, who followed his older brother north to Napa Valley to work a wine grape harvest in the early 1960's. Salvador had been working as a barber in Mexico, but was tempted by the endless opportunities California had to offer. This trip to Napa Valley was truly the start of something better. Renteria's ethos aligned with our values so closely, that Kirk Venge became consulting Winemaker for Renteria Family Wines.

The serendipitous fortune found from this vineyard in 2019 led to our decision to make a one-off, Oakville classic Cabernet Sauvignon. What a rare treat to have the opportunity to produce a bottling from this vineyard, renowned among the farming insiders within the Oakville AVA.

Wonderfully aromatic on the nose, this wine invites you in and reminds you why Oakville is so interesting. Ripe black fruits lead to silky, soft tannins, black olive, mocha, star anise, baking spices, and vanillin are deftly balanced with a touch of acid to round out the savory finish. Quintessential Oakville Cabernet Sauvignon, this wine will age gracefully through 2030, when aged in proper conditions

100% Cabernet Sauvignon
14.9% Alc.

IN THE CELLAR

The fruit was destemmed utilizing our state-of-the-art *Pellenc* three-stage sorting system into a combination of open top and concrete fermenters. We allowed 100% native primary fermentation under cool, balanced conditions to take place over a lengthy 27 to 31 days. The fruit was then lightly pressed, keeping free-run and press fractions separate and aged in 85% new, tight grained French Oak barrels for a total of 19 months. Bottled unfiltered.

402 Cases Produced