

## NORTHERN GALE 2017

Winery: Stormy Weather Wine  
Winemaker: Cameron Woodbridge  
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### GROWING SEASON

2017 growing season followed a winter with abundant rain and saw ideal weather conditions through August when the real heat arrived. The hot end of this season accelerated ripening somewhat and we harvest a little earlier than we normally would. We were thankful we did when the Tubbs fire broke out on October 8th.

### VINIFICATION

Fermented in small format stainless steel tanks. Cold soaked 4 days prior to fermentation. Temperature maintained below 80 degrees with a post ferment extended maceration of an additional 5 days. Malolactic fermentation occurred in barrel with aging on lees for at least 1 year.

**Cooperage:** 36% New French Oak, 64% Once Used French Oak (Stormy Weather Barrels)

**Barrel Aging:** 33 months

**Bottle Aging:** 7 months prior to release in March 2021

**Production:** 549 cases

### TASTING NOTES

#### Winemakers notes:

Deep garnet in color with heady cherry liqueur, cassis, blackberries, clove and sage on the nose. The mid-palate opens up to wild berries, minerals, chocolate orange, tobacco and hints of black olive that continue to the finish of impressively deep, luscious tannins that coat the palate and linger there for an impressively long time.

#### Jeb Dunnuck:

Coming from the cooler Coombsville appellation and all varietal, the 2017 Cabernet Sauvignon Northern Gale shines for its elegance and is a charming, silky, medium-bodied effort offering savory herbs, dried tobacco, leather, and both cassis and black raspberry-like fruits. Brought up in 36% new barrels, with the balance in once used French oak, it's a solid, satisfying, impeccably made Cabernet to drink over the coming 10-15 years.— 90pts



**APPELLATION:** Coombsville, Napa Valley  
**VARIETAL:** 100% Cabernet Sauvignon  
**HARVESTED:** October 4, 2017  
**ALCOHOL:** 15.5%