

STORMY WEATHER 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: 100% New French Oak,

Barrel Aging: 33 months

Bottle Aging: 7 months prior to release in March 2021

Production: 394 cases

TASTING NOTES

Winemaker's notes:

Heady aromas of cassis, blackberry, white pepper, vanilla and wild berries in the nose that continue to the richly layered mid-palate where blueberry, baker's chocolate and tobacco dominate. The mouth is rich and supple but kept in perfect balance with silky tannins and well-mannered acidity.

Jeb Dunnuck:

One heck of an impressive 2017, the 2017 Cabernet Sauvignon Stormy Weather boasts a classic, almost old school-like vibe in its spicy, herbal, oak aromas and favors, and it opens up nicely with time in the glass and is complex and nuanced. Medium to full-bodied on the palate, this textured, balanced, rock-solid Calistoga Cabernet will evolve for 10-15 years. Unfortunately, there are less than 400 cases made.— 93pts



APELLATION: Calistoga, Napa Valley
VARIETAL: 100% Cabernet Sauvignon clone 7
HARVESTED: October 4, 2017
ALCOHOL: 15.4%