

FAMILY WINE MERCHANTS SINCE 1906

Inglenook Cabernet Sauvignon 2017

 Price
 £84.99

 Code
 INGL015

The Inglenook Cabernet Sauvignon is a tribute to winemaker John Daniel Jr., who produced the globally renown Inglenook 1941 Cabernet Sauvignon from vine cuttings brought to the property from Bordeaux by original founder Gustave Niebaum. Superb balance and freshness ensure that this wine will continue to evolve in the bottle for years to come.

Tasting Notes:

Ruby in colour, with a violet-edged hue, notes of blackberry brambles, black cherry, truffle, fennel and cocoa. The structure is tightly woven, with fine, round, velvety tannins; hints of vanilla and liquorice arise during the long, generous finish. Superb balance and freshness ensure that this wine will continue to evolve in the bottle for years to come.





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Specification	
Vinification	In 20217, rainfall in winter and spring was aplenty, totalling nearly 50 inches. These conditions allowed for a smooth transition into bloom and fruit set. All of the organically-farmed fruit on the Inglenook estate that comprise the 2017 Cabernet Sauvignon was harvested from September 5th to October 6th. Matured for 18 months in French Oak that is 50% new.
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2027
Country	USA
Region	California
Area	Napa Valley
Sub Area	Rutherford
Туре	Red Wine
Grape Mix	93% Cabernet Sauvignon, 5% Cabernet Franc, 1% Merlot, 1% Petit Verdot
Vintage	2017
Body	Rich, bold and robust
Producer	Inglenook
Producer Overview	Personally chosen by Francis Ford Coppola, renowned French winemaker Philippe Bascaules came to Napa from Bordeaux in 2011 to become General Manager of the great American wine estate, Inglenook. Bascaules began his career as assistant to the Estate Director at the legendary Château Margaux, one of France's five First Growth Bordeaux estates.Bascaules' experience of making some of the world's most critically acclaimed wines has taught him the importance of respecting the heritage of a great 'terroir.' His philosophy is unassuming and clear-cut: "I prefer to know, rather than believe. I am not here to make changes just for the sake of it; I want to know that any changes I implement will improve the wine. Everything is a question of balance, but preserving elegance is essential. Read more online
Closure Type	Cork
Food Matches	Enjoy with bacon wrapped dates or a vegetable moussaka