

# YAO FAMILY WINES



NAPA VALLEY



## YAO MING

2018 NAPA VALLEY CABERNET SAUVIGNON

### TASTING NOTES:

The wine displays polished black tea tannins with dark garnet color in the glass. The fruit is a seamless transition from blackberry to earthy notes indicative of the terroir to layers of blueberry, cedar and soft vanilla centered French oak on the finish. Given the exceptional hang time, this Cabernet Sauvignon will be one to keep for 15-20 years.

### WINE FACTS:

- **Vineyards:** The Cabernet Sauvignon was sourced from vineyards in Oakville and Yountville. The Petit Verdot was sourced in Oakville and the Malbec was sourced in southern Yountville. Consistent heat through-out the growing season with an extremely long cool September and October resulted in a later than normal harvest.
- **Harvest:** October 21 through November 5, enjoying exceptional hang time and fruit development. Grapes were harvested at an average of 25.6°Brix.
- **Winemaking:** The wines were crushed and fermented separately. Cold soaks (5-7 days), warm fermentations between 29– 32°C (85-90°F), and moderate pumpovers twice each day. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for malolactic fermentation (ML). Racking was twice per year with only one assemblage being done to allow the blend to “marry” in barrel six months prior to bottling.
- **Blend:** 82% Cabernet Sauvignon, 9% Petit Verdot and 9% Malbec.
- **Cooperage and Aging:** 40% new barrels; 30% one year old barrels and 30% two year old barrels. 100% French oak. Total time in barrel: 24 months.
- **Bottling:** February 2021. 718 cases produced.
- **Final bottling technical information:**
  - pH: 3.64
  - TA: 6.1 g/L
  - Alcohol: 14.5 %
- **Release date:** Spring 2021.

