

## 2017 BOUGETZ CELLARS AMARYLLIS SPRING MOUNTAIN DISTRICT CABERNET SAUVIGNON

## **WINEMAKER NOTES**

The 2017 Amaryllis Cabernet Sauvignon is 94% Cabernet Sauvignon, blended with 6% Merlot. This wine shows an unusual richness given its location, 1000 feet above the valley floor. While deep and mouthcoating on the palate, there is a classic tannic backbone underlying, reminding you of its mountain source. Extended time in the cellar will reward you in 3 to 5 years.

## HARVEST NOTES

The winter of 2016-2017 finally showed some relief from the four straight years of drought seen in California. With a wetter than normal winter, the growing season started closer to normal, with flowering occurring late in May. The summer was dry and sunny leading to an early morning harvest on September 11th. Perched on an exposed shoulder up on Spring Mountain, this site gets plenty of sun, as it sits above the fog, basking in the warmth of the valley and leading to an earlier harvest date. 2017 saw ravaging wildfires in mid-October, that destroyed land and structures in both Napa and Sonoma. The fruit for this wine was picked well ahead of the fire dangers.



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Harvest date: September 11th, 2017

• Appellation: Spring Mountain District

Brix at harvest: 25.1

Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

 Aging: 22 months, with 75% new French oak, 25% once used

Alcohol: 14.9%

• pH: 3.75

TA: 6.00 g/L

Bottled: July 2019

Case production: 200 cases

Winemaker: Thomas Bougetz

Suggested retail: \$68