

2017 ABREU

# Cappella

ST HELENA, NAPA VALLEY

<b>COMPOSITION:</b>	Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot
<b>PICK DATES:</b>	September 18, October 4
<b>PRODUCTION:</b>	8.5 barrels
<b>BOTTLED:</b>	December 2019
<b>RELEASE DATE:</b>	August 2021
<b>WINEMAKER:</b>	Brad Grimes
<b>PROPRIETOR:</b>	David Abreu

On the west side of St. Helena, Cappella sits atop an old riverbed of gravels next to Spring Creek which trickles down from the Mayacamas mountains. We prefer the vines closest to the creek as the years pass. The texture from the back half of the 6-acre vineyard forms the core of Cappella while the front section to the north adds depth and richness. The vines weathered the extreme heat of 2017 well due to intense canopy management and the use of shade cloth. The total yield was down considerably however the resulting wine retained all of the signature tecture and freshness that makes Cappella so distinct.

There were just two fermentations from Cappella in 2017. The first fruit came from the most exposed vines of Cabernet Sauvignon with a small amount of both Cabernet Franc and Petit Verdot on September 18. Over two weeks later, the most protected Cabernet Sauvignon matched with the last of the Cabernet Franc and Petit Verdot to form the core component of the 2017 blend. Out of 12 barrels produced, the blend was whittled down to a mere 8.5 barrels comprised of 70% Cabernet Sauvignon, 15% Cabernet Franc and 15% Petit Verdot.

