



## 2018 ABREU Madrona Ranch

ST HELENA, CA

Madrona Ranch will always have an advantage in any vintage due to the various soil types, vine age and exposures. 2018 was a vintage when the harvest stretched out, due to a rain that occurred on October 1, allowing for the vineyard to have a heightened level of expression. About one quarter of the grapes were picked before a decent rain paused harvest for a week and a half. The latter picks became the foundation and the core of the 2018 Madrona Ranch.

<b>COMPOSITION:</b>	Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot
<b>PICK DATES:</b>	Sept. 24, 27, 30 Oct 10, 13, 19
<b>PRODUCTION:</b>	20 barrels
<b>BOTTLED:</b>	February 2021
<b>RELEASE DATE:</b>	August 2022
<b>WINEMAKER:</b>	Brad Grimes
<b>PROPRIETOR:</b>	David Abreu

The first pick at Madrona Ranch is always a scavenger hunt—a precise selection off of nearly every block that is focused on the earliest ripening individual vines. A good amount of Petit Verdot and Cabernet Franc were next—a fermentation that happens each year and serves as the foundation of the Madrona Ranch wine. A third pick of predominately Cabernet Franc occurred right before the mid harvest rains on September 30. After a 10-day break, the bulk of the ranch was ready so we resumed taking larger amounts of Cabernet and Cabernet Franc for both the fourth and fifth picks. Next were the older vines at the base of Madrona as well as the eastern edge of the lower Cabernet blocks that were fermented in two separate tanks. These last two fermentations became the foundation of the 2018 Madrona Ranch wine. The final blend of 20 barrels is 67% Cabernet Sauvignon, 20% Cabernet Franc, 9% Petit Verdot and 4% Merlot.