DARMS LANE Napa Valley

2019 CABERNET SAUVIGNON, BON PASSE VINEYARD, NAPA VALLEY

VINEYARD: The Estate Bon Passe Vineyard is located in the southwestern bench lands of Napa Valley, in the Oak Knoll District appellation. The vineyard is comprised of both hillsides and valley floor, with varying soil types. As a result, we harvest our six blocks separately to take advantage of the different lots and add complexity to our wines.

APPELLATION: Oak Knoll District, Napa Valley

GROWING SEASON NOTES: The 2019 season started positively with ample rainfall during the winter, especially in late February. Some warmer weather in mid-March led to an average timing for budbreak in mid-March. Cooler weather in May raised concerns about bloom and pollination, but fruit set was successful leading to a near average crop size. The summer saw ideal weather for vine growth and fruit maturation, with moderate and even temperatures. As harvest approached ripening took a brief pause with cooler weather the first week in September. Two nice warm spells in mid and late September continued the steady ripening trend in the Cabernet Sauvignon. After a final warm trend in early October, we picked the Cab blocks on October 11th and October 16th, well ahead of any significant rains that didn't materialize until November.

VARIETAL: 100% Cabernet Sauvignon

WINEMAKER: Brian Mox

BARREL AGING: 21 months in Oak – 36% new: 100% French

WINEMAKER TASTING NOTES: The 2019 vintage was another beautiful Napa Valley vintage with a very even and long growing season. Notes of dark and red fruits. Blackberry, cassis, vanilla, cherry, mocha, toasty oak, with a slight briary savory note on the nose. The palate exhibits flavors of black cherry, plum, cassis and bittersweet chocolate. The wine is full and supple with slightly chewy tannins and a nice balanced acidity. The density of the palate, the ripe fruit, and slightly savory profile make it an ideal pairing for grilled meats and hearty dishes. The vintage should peak from 2025 – 2029 depending on individual preferences and then age gracefully for another 3+ years.

Production: 500 cases

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