

PROMONTORY

2017

PROMONTORY NAPA VALLEY RED BLEND

NAPA VALLEY • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

The vines transpired a significant amount of water, with a consequent increase of sugar concentration in the berries. This circumstance, though one of concern, proved—like so many others—a learning experience for the winegrowing team.

Wine Making

Harvest began in mid-September, and thankfully, 75% of the crop made it safely to the winery before the devastating wildfires started. However, the winemaking team kept the remaining quarter harvested after the fires separate and left this portion out from the final blend.

Food Suggestions

Pairs well with beef, lamb, deer, venison, mature and hard cheese, and poultry dishes.

TASTING NOTES

The 2017 Promontory shares with predecessors an elusive scent of wet stones—though here, a minty, herbal note also rises from this mist. Subtle hints of red fruit cloak the wine's finely articulated structure, overlaying a spine of acidity and chiseled tension. Energy livens the midpalate, almost like an electrical impulse, as the tannin—tightly coiled at first—gradually unwinds to reveal on the finish the delicate complexity of its many component strands.

A red grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (3 pc) & Single Bottle in Wood
- ABV%: 14.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

