



BLACK STALLION

ESTATE WINERY

Transcendent Cabernet Sauvignon epitomizes our winemaking belief: to craft luxurious, unforgettable wines that capture the depth and brilliance of Napa Valley's diverse growing regions. Made from a selection of the twenty best barrels from the best vineyard lots of the vintage, this small-lot, reserve cuvée represents the pinnacle of the Black Stallion Estate Winery portfolio.

"Deep garnet in hue, Transcendent Cabernet Sauvignon is a wine of depth, poise and elegance. It boasts exquisite aromas of black currant, pipe tobacco and dark cherry, and a luxuriously textured, mouth filling palate defined by layers of ripe, mocha-inflected cassis, and allspice. Velvety, structured tannins frame the rich flavors, eventually yielding to a long and lingering finish."

- Winemaker Ralf Holdenried

GROWING SEASON

The 2018 growing season was one of the most ideal vintages in Napa Valley. We were all surprised by just how many clusters the vines produced and had to be extra cautious about vines producing too much fruit. Mild weather throughout the growing season gently encouraged the vines to fully ripen the grapes and pack them full of flavor. Frequent spring rains ensured the vines had enough water to grow the berries to full size and led to even more fruit than usual. Thankfully, the autumn rains held off until very late this year and we were able to wait until all the fruit ripened to its fullest. This moderate weather and long ripening time was fantastic for developing smooth, flavorful, and exquisitely balanced wines.

VINEYARDS

The selected AVAs allow us to create an exquisitely balanced wine with utmost elegance. Almost 60% of this wine originates from the Atlas Peak sub-AVA which brings an incredible depth to the palate. Approximately 40% of this blend comes from Yountville which adds the tannin structure making this wine capable of aging. Three of our favorite vineyard blocks in this vintage are:

1. On Atlas Peak, a mature vineyard block of clone 7 CS located on relatively flat, well-drained soils but at a high elevation that further encourages full ripeness and concentration. Clone 7 is well regarded for contributing classic Cabernet Sauvignon to the blend.
2. Another block on Atlas Peak has incredibly rocky soils and required dynamite blasting and immense stone removal during vineyard development. The lean, rocky soils limit the vigor of the vines, keeping the grapes small and concentrated. Wine from this block is incredibly concentrated and brings immense structure to the blend.
3. The small block located on the eastside of Yountville has loose, rocky soils that drain well. The clusters are compact with small berries and result in incredibly rich and concentrated berries.

WINEMAKING

A meticulous – or some might say obsessive – pursuit of perfection underlies each step taken to craft this Cabernet. Once grapes reached ideal ripeness, they were harvested by hand in the early dawn to preserve the fruit's delicate flavors. The grapes were sorted by hand to remove any imperfect bunches and berries. After de-stemming (a step which prevents adding the "green" flavors and bitterness that can come from fermenting grape stems), the fruit spent three days cold soaking in small, open-top steel tanks. This process leeches color and flavor from the grapes without extracting astringency. On the third day, the must was warmed, and yeast added to begin fermentation. As the grapes fermented, pump overs were performed multiple times throughout the day to extract color, flavor, and tannins from the skins. When fermentation finished, the wine was drained via gravity directly into new French oak barrels. The skins were gently pressed, with the flavor-rich pressings added to the barrel with the free run juice, and portions of the wine were left to mature for 17 months. As the lots aged separately, periodic tastings evaluated their quality. The best barrels were earmarked as potential components of Transcendent. The final wine is the culmination of countless rounds of blind tastings and trial blends.

VINTAGE: 2018

VARIETAL COMPOSITION: 100% Cabernet Sauvignon • APPELLATION: Atlas Peak and Yountville

BARREL AGING: 17 months in 100% new French oak Barrels

PH: 3.69g • TOTAL ACID: 0.61 g/100ml • ALCOHOL BY VOL: 15.5%

2018 TRANSCENDENT NAPA VALLEY

CABERNET SAUVIGNON

