

FUYU NO TSUKI

CABERNET SAUVIGNON DESSERT WINE

NAPA VALLEY

2020

WINEMAKER'S NOTES

Concentrated fruits with notes of currants and dried cherries. Black pepper, herbes de provence, and molasses. Full bodied and mouth coating. The luscious sweetness is balanced by acidity and grippy tannins. Delicious and approachable now, but this wine will reward cellaring and develop greater complexity with time in bottle.

VINIFICATION PROCESS

Estate fruit from Meadowbrook Farm was hand-picked at peak ripeness. 100% de-stemmed prior to native yeast fermentation in an open top bin. To maximize extraction, the wine was punched down three times per day in addition to twice daily pumpovers. At 10.0 brix, the wine was pressed off the skins and fortified to stop the fermentation. Aged 24 months in cognac barrels. Bottled unfiltered and unfiltered.

STORY

Japanese for "Winter's Moon", this label is based on Asian folk tales that say a rabbit can be seen in the full moon. This rabbit was granted immortality for his selflessness and spends his time making the elixir of life in some versions and sweet treats in others. This wine was made to complement traditional Lunar New Year fare.



WINEMAKER

Steve Matthiasson

APPELLATION

Oak Knoll District of Napa Valley

VINEYARD

Meadowbrook Farm Estate

PRODUCTION

320 cases (375mL)

ALC

18%

PH

3.58

TA

4.8 g/L

RS

89 g/L

WINE ENTHUSIAST

94 pts, Editor's choice

