



2017 ADAMVS CABERNET SAUVIGNON 'QUINTVS'

VINTAGE

The 2017 growing season was preceded by a cool and historically wet winter, putting an end to a multi-year drought and setting the stage for healthy vine growth. A warm summer turned extreme briefly over the Labor Day weekend accelerating sugar levels—then cooler temperatures swept in, moderating conditions. Some early harvest helped to avoid the extreme fire events that followed in October. Thus, at the ADAMVS Estate we were able to craft highly complex wines, yet in very small quantity.

SENSORY

Displaying the unique freshness and vibrancy that are hallmarks of the QUINTVS cuvée in every vintage, the 2017 is no exception with its bold red fruit, and floral aromatics. On the palate, powerful structure conveys the seriousness of this elegant wine marked by its finesse, and flavors of cacao and Santa Rosa plum. Texturally seductive, and poised to age, yet expressive now with a firm decant. Drink now or cellar for five to fifteen years.

TECHNICAL

COMPOSITION | 100% Cabernet Sauvignon

HARVEST | October 12th, 2017

AGING | 22 months in 80% new French oak

RELEASE | September 2021

SERVING | Decant at 55-60° Fahrenheit for two hours