



2017 ADAMVS CABERNET SAUVIGNON 'ADAMVS'

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

The ADAMVS Estate Cabernet Sauvignon embodies the pinnacle of our farming and winemaking efforts in each vintage. The 2017 vintage tells the story of the land with ethereal aromas of thyme, wild bay leaf and sage. Lush black fruit on the palate lend a mouthwatering appeal and balance the structure of fine-grained, yet distinctly powerful tannins. The sheer density of this wine makes it clear that great evolution is to come. Its only fault is its miniscule production at a mere 396 bottles. Drink now decanted, or witness the evolution over the next three decades or more.

TECHNICAL

COMPOSITION | 100% Cabernet Sauvignon

HARVEST | October 12th, 2017

AGING | 22 months in 100% new French oak

RELEASE | September 2021

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