



2018 ADAMVS CABERNET SAUVIGNON ‘QUINTVS’

VINTAGE

Plentiful rainfall in February set the stage for this robust vintage. Budbreak and flowering were both weeks later than average. Fruit set was robust and resulted ultimately in yields nearly 20-30% above average, not just at the ADAMVS Estate, but almost everywhere in the Napa Valley. A mild summer and moderate fall allowed for nearly perfect conditions for extended (very extended!) hangtime—a vintner’s dream vintage.

SENSORY

A beautiful, saturated garnet in the glass, the 2018 QUINTVS erupts with aromas of wild cherry and ripe blackberry anchored by lavender, wild rose, and forest floor. This mesmerizing nose is closely followed by flavors of ripe fruit and the savory elements we are so well acquainted with from the ADAMVS Estate like fresh bay, wild sage, and a hint of salinity. Broad and weighty on the palate, the QUINTVS provides a firm structure, and a mineral-laced vertical drive through a very long finish. Drink now with a firm decant or cellar in excess of ten to fifteen years.

TECHNICAL

COMPOSITION | 100% Cabernet Sauvignon

HARVEST | October 11th – 29th

AGING | 22 months in 80% new French oak

RELEASE | September 2022

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