



2018 ADAMVS CABERNET SAUVIGNON 'TÉRES'

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

The 2018 vintage provided all the elements for the crafting of a classic Howell Mountain Cabernet Sauvignon. The TÉRES, a blend from nearly the full Estate, is deep garnet in color with heaps of lush, dark fruit and just a touch of fresh vanilla bean on the nose. Plush, weighty, and dense on the palate—firm mountain tannins give way to juicy wild blackberry, black currant, and the savory notes that are so emblematic of the ADAMVS Estate. Drink now or cellar for five to seven years.

TECHNICAL

COMPOSITION | 100% Cabernet Sauvignon

HARVEST | October 10th, 18th, 19th, 23rd, and 25th

AGING | 22 months in 72% new French oak

RELEASE | September 2022

SERVING | Decant at 55-60° Fahrenheit for one hour