



2018 ADAMVS CABERNET SAUVIGNON ‘ADAMVS’

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

Borne of our red earth, the 2018 ADAMVS is one hundred percent Cabernet Sauvignon grown in our highest elevation blocks in red, lava-derived, Aiken series soils. An ethereal nose—as complex as this site—is exuberant with fresh bramble, sage, cigar box, rhubarb, raw cacao, and ferrous earth. The mouthfeel is dense and voluptuous reminding us of crushed velvet soaked in blackberry juice. This extraordinary volume is balanced quite deftly by a firm structure and lively freshness—all this persists through the long, silken finish. Drink now well-decanted, or watch this wine unfold over many, many decades to come.

TECHNICAL

COMPOSITION | 100% Cabernet Sauvignon

HARVEST | October 18th, 24th

AGING | 22 months in 100% new French oak

RELEASE | September 2022

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