



2019 ADAMVS CABERNET SAUVIGNON ADAMVS

ADAMVS, Latin for “borne from our red earth,” was founded by Denise and Stephen Adams in 2008 on Howell Mountain, the first recognized appellation in Napa Valley. With its remarkable elevation and unique volcanic soils, our mountain estate stands apart from other mountain districts in the valley. Our 27 acres of vineyards have been certified biodynamic since 2011, exemplifying our commitment to preserving the true essence of this land. Our flagship Cabernet Sauvignon, ADAMVS, epitomizes the quality of the finest sections of our estate vineyard. It is our most complex and elegant wine.

VINTAGE

During the winter of 2019, a generous amount of rainfall replenished the soil and set the stage for a promising vineyard season. The ideal conditions during flowering and fruit set resulted in an abundant yield surpassing the average. To ensure the highest-quality fruit, we took measures to reduce the number of clusters per vine and restore the balance. As summer evolved, it brought a gentle season without extreme heatwaves, enabling us to harvest perfectly ripe fruit that showcased the freshness and distinctive characteristics of our mountain terroir.

SENSORY

The ADAMVS estate Cabernet Sauvignon embodies the pinnacle of our farming and winemaking efforts in each vintage. The 2019 ADAMVS unveils aromas that transport you to the lush forest floor of our mountain estate, where the scent of dry sage and Mediterranean herbs fill the air. At first, your palate is embraced by an opulent mouthfeel that reveals silky firm tannins. Unfolding with time, it offers notes of mixed berries and earth that harmoniously intertwine. Its lingering finish yields a complex, sweet tobacco, salty, and mineral character. This wine is structured to be age-worthy, allowing you to experience its evolving beauty over time.

TECHNICAL INFORMATION

Appellation | Howell Mountain, Napa Valley, 100% Estate grown

Composition | 100% Cabernet Sauvignon, 100% estate grown

Harvest | October 19 – October 27, 2019

Days on Skins | Average of 27 days

Aging | 22 months in 100% new French oak

Release | October 2023

Serving | Decant at 55–60° Fahrenheit for one hour

Aging Potential | More than three decades