



## 2019 ADAMVS CABERNET SAUVIGNON TÉRES

*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 TÉRES (Latin for “smooth, round, and polished”) Cabernet Sauvignon is crafted from a harmonious blend of estate grapes, resulting in a sublime and velvety texture that beautifully captures the essence of youthfulness.*

### 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 unfolded, it brought a slow, steady season without extreme heat waves, enabling us to harvest perfectly ripe fruit that showcased the freshness and distinctive characteristics of our mountain terroir.

### SENSORY

The mesmerizing dark hues of the 2019 TÉRES invite you to explore its complex aromas. Your senses will be enveloped in the intoxicating scents of wild blackberry, blueberry, and plum with intriguing hints of sandalwood and dry flowers. The plush flavors, echoing the aromas, are supported by a savory, round, luscious mouthfeel. This wine boasts a density and volume that commands attention, yet it remains beautifully balanced with vibrancy and softness. Succulent and satisfying, it leaves a lasting impression well beyond the final taste. Drink now or continue to cellar.

### TECHNICAL INFORMATION

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

**Composition** | 100% Cabernet Sauvignon

**Harvest** | October 18 – October 26, 2019

**Days on Skins** | Average of 24 days

**Aging** | 22 months in 55% new French oak

**Release** | October 2023

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

**Aging Potential** | at least 10 years or more