



Located on the historic Silverado Trail in Napa Valley's Oak Knoll District, Black Stallion Estate Winery pays homage to the rich history of the 32-acre estate which was once home to the Silverado Equestrian Center. The property was purchased in 2010 by the Indelicato family, a fourth generation family-owned company founded in 1924. Sourcing from the most prestigious vineyards, the winery is committed to making only the most expressive wines.

VINTAGE

A cool start to the 2020 growing season brought on slow even ripening with enough rainfall to generate reservoirs to establish a strong root system. Mild spring weather made for an extended bloom and a later set, the conditions were ideal – more sunshine, mild temperatures, and no winds. Clusters saw little shatter, making for uniform set. The fruit continued to ripen during the summer months and kept the vineyard team busy managing canopy growth. Veraison continued over an extended period, allowing for balanced fruit development while maintaining bright, fresh, clean fruit flavors.

VITICULTURE

The fruit used to craft this full-flavored Napa Valley Cabernet Sauvignon was sourced from mid to upper valley sub-appellations. Superb vineyards are the foundation of this Cabernet's consistency and complexity. Comprising a diverse range of terroirs, these top Napa Valley sub-appellations each lend a range of unique influences, yielding distinctive and dramatically different flavors and structures that have dense, dark berry fruit characteristics and relatively high acidity. Some AVAs include:

Oak Knoll: The climate is moderate to cool with marine air and fog often remaining until late morning; afternoon breezes frequently occur, maintaining slightly cooler temperatures than up-valley.

Rutherford: The climate is moderately warm, influenced by early morning fog; usual summer peak temperatures are in the mid-90 range, averaging a bit warmer and higher base elevation than Oakville.

Calistoga: Daytime summer temperatures may peak above 100 degrees F and fall to low 40s at night, due to cool marine air drawn into the valley from the northwestern hills.

Oakville: Temperatures are affected by night and early morning fog creating a day-to-night temperature fluctuation. The east side hills receive warm afternoon sun while the west side cools as the sun sets.

WINEMAKING

A careful pursuit of perfection underlies each step taken to craft this Cabernet Sauvignon. Grapes from each vineyard were fermented separately, yielding an array of distinct characteristics. Hillside fruit contributed firm tannins, while fruit from lower elevations brought plush, rich flavors. A rigorous barrel program matches each lot to the type of oak best suited to enhance it. Lots for the 2020 vintage matured in different types of barrels; each barrel was chosen for an ability to impart a subtle range of flavors. After undergoing malolactic fermentation in barrel, followed by 17+ months of aging, the lots were evaluated blind. Multiple trial blends led to the final cuvée, which includes a small amount of Merlot to strengthen the mid-palate and other traditional red wine blenders to skillfully distinguish this Cabernet's poised, layered structure.

TASTING NOTES

The 2020 vintage continues our signature profile of a slightly softer, and approachable Napa Valley Cabernet Sauvignon. This rich and refined wine does not require years of further aging to achieve ideal balance and enjoy upon release. The full-bodied structure is a hallmark. The wine opens with stunning aromas of black cherry dried cranberry and toasty notes of cedar; the palate is concentrated with bold, velvety red flavors of cherry, raspberry, and hints of spice. Intense, concentrated mature fruit and integrated tannins with beautifully balanced acidity extends to an elegant finish.

VINTAGE: 2020 • APPELLATION: *Napa Valley*

VARIETAL COMPOSITION: 97% *Cabernet Sauvignon*, 2% *Merlot*, 1% *Other*

FERMENTATION: 100% *Malolactic Fermentation*

PH: 3.6g • TOTAL ACID: 0.6 g/100ml • ALCOHOL BY VOL: 14.5%



2020
NAPA VALLEY

CABERNET SAUVIGNON

