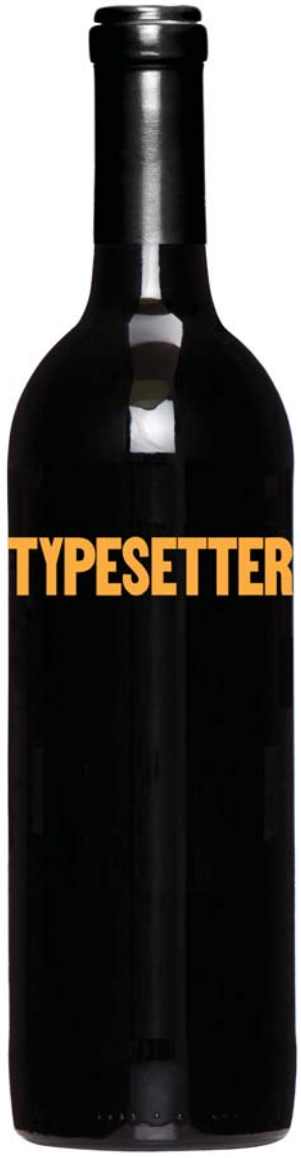
VINUM CELLARS 2017 TYPESETTER Cabernet Sauvignon, Napa Valley

My idol and greatest role model is my maternal grandfather who was a lithographer, Typesetter and printer, Joseph Otto Molz, he lived and worked his entire life in Baltimore, MD. I have fond memories of him emerging from the cellar after a long day to clean off his inky hands. I didn't know then that my career would take me down a similar path. As a Cabernet Sauvignon Winemaker it is my goal to make concentrated, inky dark red wines that stain my hands for weeks at a time. Please enjoy the results of my craft as a tribute to the Typesetter who made it possible.

This fine Cabernet Sauvignon was produced out of a very high end, hillside estate winery in Calistoga. It was created as a blend from 4 different blocks on the estate and blended together to make a very complex, concentrated and dense wine that is everything you expect in a $100+ bottle from the Napa Valley, because this is what it is. From time to time producers fall behind in sales and need to raise cash and this is how TYPESETTER was created. The Napa Valley is a small community of growers and winemakers of which I am a member. One of my winemaker collegues offered this wine to me before showing it to the market and I jumped at the opportunity. To offer this wine at a cost 75% less than what it normally does is a great opportunity of an unprecedented value to a market full of high quality, but very expensive Napa Cabernets.

This wine is made from grapes grown from low yielding vines at 2.8 Tons/Acre on a hillside. The grapes were hand picked, sorted and fermented in small batches. The wine aged in 50% new French Oak barrels for 20 months and racked 5 times. Simply put, this wine received royal treatment; the evidence is in every bottle.

The wine is an inky dark plum/purple color with deep concentrated aromas of cassis and black cherry notes with a hint of tobacco and tanning leather. The palate is rich and silky with firm but approachable tannins laced with classic vanilla and mocha notes. The finish has a touch of astringency which is akin to high cacao chocolate. This wine is ready to drink now but will improve in the cellar through 2040.



FOOD PAIRINGS

This Cab is a natural with prime aged Rib Eye steak or Prime Rib with a baked potato and sautéed spinach. It will do well with any grilled meat dish and it finishes very nicely with fine chocolate desserts if there is still some wine left.

ANALYSIS

Varietal Composition:	100% Cabernet Sauvignon
Appellation:	Napa Valley
Winemakers:	Richard Bruno
Alcohol:	14.9%
TA:	5.64g/L
pH:	3.79
R.S.:	1.02g/L (dry)
Aging:	20 months in 50% new French Oak
Production:	902 cases

Available in 750mL bottles and 19.5L Stainless Steel kegs.

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