

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Rattlesnake
Cabernet Sauvignon
Spring Mountain District
2017

Harvest Date:	October 13 th , 16 th , and 23 rd
Grape Source:	100% Estate Fruit
Blend:	100% Cabernet Sauvignon
Aging:	22 months in French Oak Barrels, 14 different coopers, multiple forests, Medium + toast oak, 96% new
Alcohol:	14.5%
Total Production:	53 Barrels
Selection Percent:	Of the potential estate wine 25.1% was selected for Rattlesnake
Release Date:	October 2019
Winemaker:	David Tate

Vineyard & Vintage Notes: Rattlesnake hill is a small rocky knoll on the estate, located at 2050 ft elevation on Spring Mountain. The hill's position allows optimal sun exposure while being above the fog line. Since the inception of this wine in 1991 we have sought out only the very best of our Estate Cabernet Sauvignon on Spring Mountain to complement its complexity. We work diligently in the vineyard and the winery on keeping all our small lots separated. We then examine these lots for complexity, intensity and power to match the hill. Only these small estate lots that are deserving come together to form our proprietary top tier, Rattlesnake. The 2017 vintage presented some challenges in the vineyard. The rainfall was sufficient in winter and bud break as well as flowering were all on time. However, record breaking heat occurred throughout summer pushing many blocks towards some of their earliest harvest dates in years.

Winemaking Notes: When harvested, the small estate lots were cold soaked for 2-3 days, fermented in small bins and tanks, and punched down or pumped over 2 to 3 times a day. The maceration times were 13 to 18 days, much shorter than normal, as extraction was immediate with tannins coming out quicker. Once fermentation was complete the wine was pressed off into 90% new French oak barrels for aging. The wine has been racked four times during its near two-year maturation time in the cellar.

Tasting Notes: The 2017 Rattlesnake is opaque purple at the core with a dark purple rim. At this very young stage the nose is expressing pure cassis concentrate, black plum, ground cocoa nib and anise. Numerous spices start to emerge from the glass; clove, pepper and bright cinnamon. Every return to the glass brings a new round of descriptors. Round upon entrance, the wine is very quick to the big chalky tannins at this stage. Coffee grounds, cooking chocolate and dark volcanic minerality dominate the palate. The tannins are certainly young and firm, chalky but very present, while mountain acidity comes in for balance. This is one of the biggest Rattlesnake Cabernets we have ever made, where at 18-19 years it will start to show a beautiful bottle bouquet and still have some youthful fruit (2037-2038)