

BARNETT VINEYARDS  
*Spring Mountain District*  
NAPA VALLEY

**Rattlesnake**  
**Cabernet Sauvignon**  
**Spring Mountain District**  
**2019**

<b>Harvest Date:</b>	October 29 <sup>th</sup> , November 2 <sup>nd</sup> and 4 <sup>th</sup> .
<b>Grape Source:</b>	100% Estate Fruit
<b>Blend:</b>	100% Cabernet Sauvignon
<b>Aging:</b>	22 months in French Oak Barrels, 14 different coopers, multiple forests, Medium + toast oak, 97% new
<b>Alcohol:</b>	14.9%
<b>Total Production:</b>	57 Barrels
<b>Selection Percent:</b>	Of the potential Cabernet Sauvignon 31.6% was selected for Rattlesnake
<b>Release Date:</b>	January 2022
<b>Winemaker:</b>	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. If there were ever an average of great years, 2019 was it. In the spring we had average rainfall and in summer we had average heat. Fall was typical in being warm without heat spikes with a few small showers that caused no damage. The slow cool ripening resulted in the small sized concentrated berries that Spring Mountain is known for. The slow cool ripening resulted in the small sized concentrated berries that Spring Mountain is known for.

**Winemaking Notes:** A majority of the small blocks chose came in on the same day, October 29<sup>th</sup>, with the others making their way to perfect ripeness in early November. 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 17 to 22 days. In 2019 the extraction on these lots were rapid, with full near black color coming on day 3 or 4. Once fermentation was complete the wine was pressed off into 90% new French oak barrels for aging. The wine has been racked three times during its near two-year maturation time in the cellar.

**Tasting Notes:** The color of the 2019 Rattlesnake is near black. The nose is powerful, a myriad of flavor abound from the glass; blackberries, vanilla beans, crushed violets, toffee, anise, dark roast coffee, cocoa and much more. Under these bigger aromatics there is amazing volcanic minerality. The full viscosity of the wine causes a velvety sensation in the mouth. More dark fruit springs forth on the palate surrounded by dark chocolate and caramel. The tannins are very chalky and firm, more serious than previous vintages. The acidity is balancing and reserved, for Spring Mountain. This concentrated complex vintage will reward people with the patience to age for 17-18 years (2038-2039).