

BARNETT VINEYARDS  
*Spring Mountain District*  
NAPA VALLEY

**Rattlesnake**  
**Cabernet Sauvignon**  
**Spring Mountain District**  
**2023**

<b>Harvest Date:</b>	October 30 <sup>th</sup> , November 3 <sup>rd</sup> , 10 <sup>th</sup> and 20 <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, 12 different coopers, multiple forests, Medium + toast oak, 88% new.
<b>Alcohol:</b>	14.7%
<b>Total Production:</b>	57 Barrels
<b>Selection Percent:</b>	Of the potential 2023 Cabernet Sauvignon 37.9% were selected for Rattlesnake.
<b>Release Date:</b>	January 2026
<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. The beginning of the 2023 growing season started with prayers being answered, it rained a lot. Enough to end a four-year drought. The first half of the year was uncommonly cool for our area and although it was relatively warm in August and September it still ended up being the latest that we ever finished bringing in fruit in Barnetts 40-year history. The last fruit was picked November 20<sup>th</sup>. This long hang time leads to amazing grapes which leads to an amazingly complex wine.

**Winemaking Notes:** With the cool summer and moderate Fall most small blocks that we pick came in the month of November. We typically pick these blocks a month earlier. When harvested, the small estate lots were cold soaked for 2 days, fermented in small bins and tanks, and punched down or pumped over 2 to 3 times a day. 2023, being as cool as it was the skins were thicker, and color and tannin extraction was immediate. We had to take care not to over extract, macerating only 14-16 days. Once fermentation was complete the wine was pressed off into 88% new French oak barrels for aging. The wine has been racked three times during its nearly two-year maturation time in the cellar.

**Tasting Notes\*:** The 2023 Rattlesnake is a opaque dark purple. Fresh blackberries, anise and cola jump out of the glass. The blackberries are matched with black currants, coffee grounds and cocoa nibs with underpinning vanilla and pomegranate concentrate. The wine is very rich and plush. Plenty more black fruit is present on the palate matched with cedar, mocha and black licorice. The tannins are very chalky due to the cool year and therefore thicker skins. However, the wonderful mountain acidity balances them out. There is a long raspberry vanilla bean finish. This is a very well-structured Rattlesnake that will age beautifully for the next 16-17 years under the right conditions (2041-2042).

\*Tasted in tank prior to bottling.