

A. Rafanelli

2017 CABERNET SAUVIGNON

DRY CREEK VALLEY

<u>Vinification:</u> The sustainably farmed grapes are harvested off the hillside by hand, and then brought to the winery where they are hand sorted, crushed, and fermented. Fermentation takes place in small open top tanks, where the cap is punched down manually four times a day to obtain the dark color, rich flavors and tannin balance. After fermentation is complete, the new wine is lightly pressed and put into oak barrels.

<u>Maturation:</u> The wine is aged for twenty two months in new Traditional Chateau French oak barrels, where it is racked four to six times. There is no fining or filtration of the wine.

Related Information:

Alcohol: 14.4%

PH: 3.62 TA: 6.8

Harvest Dates: September 9th – 30th

Brix at Harvest: 24.0-25.0

Blend: 8.8% Merlot Bottling Date: July 2019 Release Date: May 2020 Case Production: 3,000 Retail Price: \$60.00

Available only at the winery and in select restaurants.

Harvest Notes: A record rainfall ended our drought and brought huge relief to both farmers and vines! Summer gave us above average temperatures but we saw a cooler and foggy August slow down the vines and extend hang time. Then on August 26th a long heat wave set in with temperatures exceeding 100 degrees for 12 days. This accelerated the ripening briefly before tempetures cooled back down to normal and allowed a more even finish to the harvest.

<u>Tasting Notes:</u> This robust wine has a luscious core of dark stone fruit with a ribbon of vanilla. Extended time in French oak barrels rounds the mouthfeel and gives finesse to the tannins. The sophisticated flavors fan out on the pallet as the wine continues to evolve in the glass. This impressive vintage with its resounding finish, will only get better and better with time.



A. Rafanelli

2019 ESTATE BLEND

DRY CREEK VALLLEY

<u>Vinification:</u> The sustainably farmed grapes are hand harvested, then brought to the winery where they are hand sorted, crushed and fermented. Fermentation takes place in small open top tanks, where the cap is punched down manually four times a day to obtain the dark color, rich flavors and fine tannin balance. The new wine is then lightly pressed and put into oak barrels.

<u>Maturation:</u> The wine is aged for one year then a careful barrel selection blend is made and aged for another year in new Traditional Chateau French oak barrels. There is no fining or filtration of the wine.

Related Information:

Alcohol: 14.7%

PH: 3.62 TA: 6.7

Brix at Harvest: 24.5-25.5

Blend: 60% Cabernet Sauvignon, 40% Merlot

Bottling Date: July 2021 Release Date: May 2022 Case Production: 200 Retail Price: \$70.00 Sold only at the Winery.

<u>Harvest Notes:</u> This fruit is sourced from the winery's most desirable estate Merlot and Cabernet Sauvignon vineyards. After an extensive selection process, three Merlot blocks and three Cabernet Sauvignon blocks were chosen to create this perfect blend. These individual blocks are planted on different terroir, with different rootstocks, and vary in age, bringing their unique characteristics and adding complex layers to this wine.

<u>Tasting Notes</u>: This wine blends together the best qualities of the vintage. It expresses an opulent profile of flavors and aromas from chocolate truffles to elderflower, and from ripe berry fruit to dried sage. The palate is smooth with a velvety texture and finishes with a bright purity of fruit, reminding us of more good things to come with some cellar patience.



RAFANELLI

SPARKLING WINE

DRY CREEK VALLEY SONOMA COUNTY

PRODUCED AND BOTTLED BY A. RAFANELLI WINERY HEALDSBURG, CA 95448

12% ALC. BY VOL.

Shelly's inaugural sparkling wine was made from our estate chardonnay vineyard. A classically reminded Blanc de Blanc expressing notes of crème Brule and Bosc pear. Leaving the palate with a festive and enchanting purity.