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Gold Club July 2024

Hall Wines Napa Valley 2019 Cabernet Sauvignon St. Helena, California

About the wine: Since first working in her family's Mendocino vineyards, Kathryn Hall dreamed of a place to showcase fine wines alongside expressive art and masterful architecture. In 2013, The Hall family completed the restoration of the 1885 Bergfeld Winery and merged history and innovation with the completion of California's first LEED® Gold Certified winery, in addition to a stunning Visitor Center and state-of-the-art gravity flow winemaking facility. This beautiful wine, created by winemaker Megan Gunderson, is 92% Cabernet Sauvignon, 5% Merlot, and 3% Petit Verdot.

About the Region: Napa Valley, located about an hour northeast of San Francisco, is undoubtedly the primary wine growing region in the US. Cabernet Sauvignon wines from Napa Valley are truly incredible. The hilly and mountain regions such as Stag's Leap District and Howell Mountain produce savory, peppery and smokey Cabernet Sauvignon. The grapes that grow in the valley are typically rich and fruit-forward with blackberry and mocha flavors. There are presently 16 subregions within Napa Valley: Coombsville, Oak Knoll, Yountville, Oakville, Rutherford, Stags Leap, St. Helena, Calistoga, Diamond Mountain, Spring Mountain, Mount Veeder, Atlas Peak, Chiles Valley, Howell Mountain, Carneros, and Wild Horse Valley.

Tasting Notes: This 2019 Napa Valley Cabernet brings aromas of cocoa, red fruits, and dried herbs. The palate is silky and fruit-forward with hints of spice and leather. The tannins are balanced through the long finish. We think it's another great cab from this winery that consistently knocks it out of the park. Barrel aged for 24 months and 3 years in the bottle, drink now or cellar for years... it's 15.1% ABV!

Food Pairing: Meat, meat, red meat, dark meat, meat, and more meat!!! Sure, that's a simple answer, but the tannins in Cabernet sauvignon scream for meat. Open to other options? Try steak nachos. Meat-lover's pizza (see a pattern here?). Aged cheddar, Gouda, and Blue Cheese beautifully compliment Cab Sauv as well. We also think it's great in a big glass on a cold Montana evening.

