

DARMS LANE

Napa Valley



2018 CABERNET SAUVIGNON, BON PASSE VINEYARD, NAPA VALLEY

VINEYARD: The Estate Bon Passe Vineyard is located in the southwestern bench lands of Napa Valley, in the Oak Knoll District appellation. The vineyard is comprised of both hillsides and valley floor, with varying soil types. As a result, we harvest our six blocks separately to take advantage of the different lots and add complexity to our wines.

APPELLATION: Oak Knoll District, Napa Valley

GROWING SEASON NOTES: The 2018 vintage was a beautiful Napa Valley vintage with a very even and long growing season. Drier winter weather and a warm start to February brought the prospect of an early budbreak, but temperatures turning cooler in latter February and a much-needed wetter March pushed the budbreak to the first part of April. The season progressed nicely with optimal weather during flowering and fruit set in early June. Clear skies and mild temperatures in July and August buoyed our optimism for long and even ripening and an extremely high-quality vintage. A gentle warming trend the second half of September pushed us nicely along. A couple of brief showers the first week in October settled the dust but did no damage to the fruit. Ideal weather continued past the middle of October, allowing the fruit to hang about two weeks longer than typical and achieve optimal ripeness.

VARIETAL: 100% Cabernet Sauvignon

WINEMAKER: Brian Mox

BARREL AGING: 22 months in Oak – 40% new: 90% French, 10% American

WINEMAKER TASTING NOTES: Our 2018 vintage shows the richer and more powerful side of the Bon Passe Cabernet, while still showing the classic and elegant style typical of the wine. Notes of blackberry, cassis, vanilla, cherry mocha and hints of toasty oak on the nose. The palate exhibits sweet, jammy dark fruits, blackberry and chocolate with a bit of cherry and baking spices. The wine is rich and concentrated with slightly chewy tannins and a balanced acidity. The density of the palate, the ripe fruit, and slightly savory profile make it an ideal pairing for grilled meats and hearty dishes. We recommend some cellaring and an aerative decanting for the next couple years (through 2023). It should peak from 2024 – 2028 depending on individual preferences and then age gracefully for another 5+ years.

PRODUCTION: 600 cases