

ALLUVIUM ESTATE



GNOME



The 2019 vintage is elegant and complex. The best qualities of Napa are married to the spirit of Bordeaux in this masterpiece. We recommend aging this wine for 5-7 years, allowing its backbone of polished Cabernet Sauvignon to meld with its vibrant fruit and refined acidity. Floral aromas lead into delicate fruit on the palate, including red plum, goji berry, and black currant, making for a complex and layered flavor profile. The mid-palate is characterized by cedar and mushroom, with velvety tannins and a hint of baker's chocolate providing an extended finish. Coombsville's cooler days and longer growing seasons have contributed to the wine's wonderful complexity, making it an ideal collector's wine.

VINTAGE NOTES: *1103P Rootstock, Clone 04
24 months in barrel
100% French Oak
40% New barrel, 60% 1-year old
pH 3.51*

HARVEST DATE: *October 3rd*

BRIX: *24.3*

ALC. 14% BY VOL

750ML