

THE McNAB



Biodynamic® farming brings together soil, plants, animals and humans to create a harmonious ecosystem that follows the cycles of nature. Our single-vineyard wines, crafted from biodynamically farmed estate fruit, epitomize balance—in the vineyard and in the glass.

2017 THE McNAB SINGLE VINEYARD CUVÉE

MENDOCINO COUNTY | CRAFTED FROM CERTIFIED BIODYNAMIC® GRAPES

One of the original Biodynamic® vineyards planted in the United States, McNab Ranch is the agricultural heart of Bonterra Organic Vineyards. A century after its beginnings as a sheep ranch, the protected site nestled in a box canyon was transformed into a world-class winegrowing estate renowned for its elegant integration of grapevines into the surrounding natural habitat's rhythms and wildlife.

This Bordeaux-style blend is centered on Cabernet Sauvignon, with Petite Sirah lending additional depth and nuance. The wine has a brilliant, deep red hue and opens with an appealing chorus of blackcurrant, fig and dark chocolate aromas followed by notions of graphite on the nose. Firm though fine-grained tannins frame a generous mid-palate that leads to energetic flavors of cassis, toast, Portobello and subtle minerality. Suggestions of tobacco and anise harmonize on a lingering finish.

TASTING NOTES

Grapes were hand-harvested at optimal ripeness then sorted, destemmed and crushed before basket-pressing and fermentation in stainless steel tanks for 10 to 14 days. The wine matured as separate lots, ultimately spending 18 months in 100 percent French oak barrels, 73 percent of which were new, before final blending and bottle aging.

DENSITY: 600-1200 Vines/Acre

CASES PRODUCED: 234

AGE OF VINES: 17-40 Years

ALCOHOL: 15%

APPELLATION: Mendocino County

TA G/100mL: 0.50

VINEYARD: McNab Ranch Vineyard

pH: 3.70

VARIETAL CONTENT:

76% Cabernet Sauvignon, 24% Petite Sirah