

GAINNEY

VINEYARD

2018 PATRICK'S VINEYARD SELECTION

BACKGROUND

A Bordeaux-style luxury cuvee, is a very special wine, for numerous reasons: 1) it's one of the best wines we make and is bottled only in exceptional vintages (2009 was the first); 2) the fruit comes from a steeply sloping, south-facing section of our Home Ranch boasting thin, rocky soils and low-yielding vines bred from the finest clones of Cabernet Sauvignon, Petit Verdot and Merlot, three of the five classic Bordeaux red varieties; 3) the 2012 vintage, which allowed our grapes to mature slowly and evenly, yielded a monumental Patrick's Red featuring an incredible concentration and depth of flavor coupled with a wonderful complexity; 4) the wine is named for proprietor Dan Gainey's son, the fourth generation of Gainey's to work the land in our most beautiful Santa Ynez Valley. Patrick's Red embodies the very best of Gainey Vineyard.

WINE NOTES

Our 2018 Patrick's Vineyard Selection is a classic, single-vineyard, Bordeaux-style blend of 88% Cabernet Sauvignon, 8% Merlot and 4% Petit Verdot. It's a stunning wine offering an incredibly saturated ruby color; dense and fragrant dark cherry, boysenberry, blackberry and cassis aromas with hints of tobacco, tar and sweet vanilla; and rich, juicy, massively concentrated black cherry, blackcurrant, and blackberry flavors accented by pleasingly earthy, spicy, toasty and mineral tones that emerge in the wine's remarkably long, persistent and fruitful finish. Firmly structured with round, supple tannins, the 2018 Patrick's is a youthfully intense wine that will benefit from up to a decade of aging, from the date it was bottled. Enjoy it in the near term with hearty meals featuring beef, lamb, game, stews and flavorful cheeses.

HARVEST DATES: October 19th through October 31st, 2018

COMPOSITION: 100% Gainey Home Ranch:
88% Cabernet Sauvignon, 8% Merlot 4% Petit Verdot

FERMENTATION: Small open-top tanks with daily punch downs; 14 day maceration

BARREL AGING: 24 months in 46% new French oak

BOTTLED: November 19th, 2020

ALC: 14.1%

TA: 0.61 g/100ml

PH: 3.50