



2017  
ESTATE SELECTION

HAPPY CANYON of SANTA BARBARA AVA

— *Technical Notes* —

100% Estate Grown & Bottled  
70% Cabernet Sauvignon | 10% Merlot  
10% Malbec | 5% Cabernet Franc | 5% Petit Verdot  
Harvest date: September 5 - October 19, 2017  
15.5% Alcohol • 3.82 pH  
Bottled: March 2020 • Release Date: March 2021

— *Vintage & Vinification Notes* —

The early September heat advanced ripening and ultimately initiated harvest.

Each block ferments in a three-ton oak or concrete tank. After 25 to 30 days of fermentation, each lot drains into French oak barrels (50% new) and ages in barrel for 26 months. After careful tastings and selections, we only select the finest barrels prior to bottling.

— *Winemaker Tasting Notes* —

The Cabernet Sauvignon, Malbec, and Merlot were the stars of the warm vintage, reaching ideal ripeness. Influenced by the Mediterranean climate, the Cabernet Franc and Petit Verdot deliver spice and elegance to the wine.

An engaging wine possessing fruit-forward notes of cherries, strawberries with vibrant floral tones of violets, and hints of roasted coffee. A wine to appreciate upon release or gracefully age in your cellar for 20+ years.