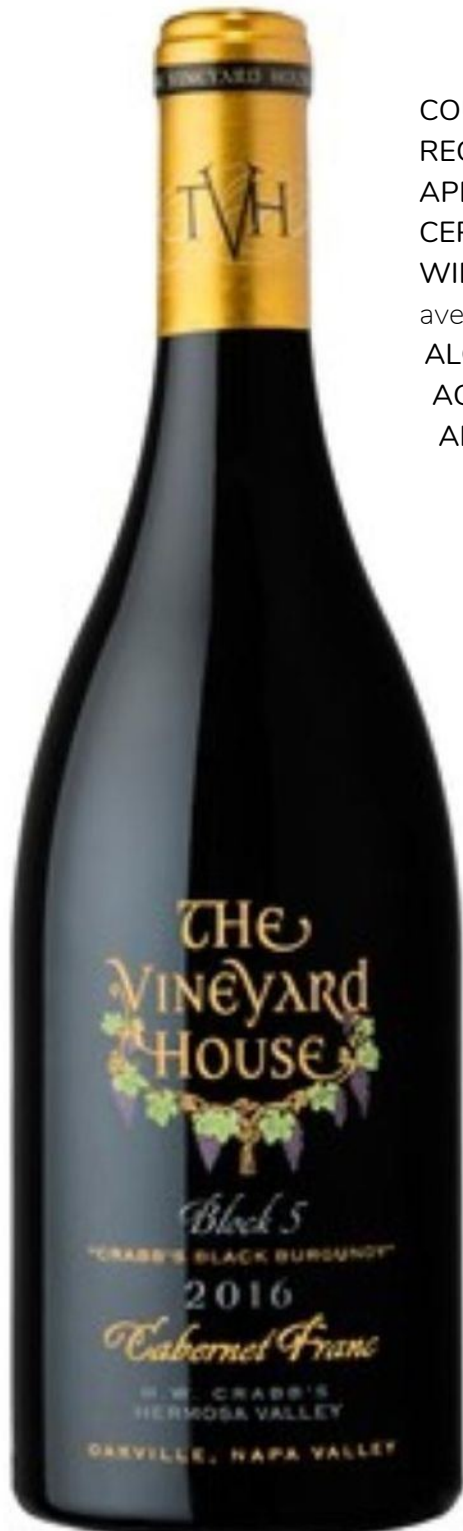


The Vineyard House Cabernet Franc Block 5



THE FACTS

COUNTRY: USA - CA

REGION: Napa

APPELLATION: Oakville

CEPAGE: 90% Cabernet Franc, 10% Cabernet Sauvignon

WINEMAKING: Fermented lots individually in stainless steel tanks, average 3 days cold soak, 21 days on skins.

ALCOHOL BY VOLUME: 15.3%

AGING: 26 months in French oak, 80% new, 20% 2-years old

ANNUAL PRODUCTION: 86 cases

THE STORY

The Vineyard House is a boutique wine estate located in Halter Valley, a small corner of western Oakville bounded by Harlan Estate, FUTO, and Promontory. Here at the top of the alluvial fan that is home to To Kalon, Jeremy Nickel set out to establish a worldclass wine estate. Today, with the help of vineyard manager Jim Barbour and the winemaking expertise of Atelier Melka, The Vineyard House is poised to enter a new era: one where the winery is recognized as one of the most elite producers in the Napa Valley.

BIOGRAPHY: JEREMY NICKEL: Raised in San Francisco, Jeremy spent his summers at Far Niente in Oakville and eventually joined the family business at his father's side, helping to establish Nickel & Nickel Winery before eventually selling his interest in the two wineries in 2016.

THE ADJECTIVES

OVERALL: Polished & Balanced

AROMAS / FLAVORS: Bright red fruits, graphite, rose petals, fresh herbs

MOUTHFEEL: Energetic & Bright

THE SELLING POINTS

From a block immediately adjacent to Harlan Estate.

AWARDS: 93pts Wine Advocate

PAIRINGS: Enjoy with roasted pork, game, goat and sheep's milk cheeses

