

FORTRESS

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2017 CABERNET SAUVIGNON NORTH COAST

From the stronghold of California's foggy and rugged North Coast, the mission of Fortress is to craft striking wines that capture the wild essence of the land. We believe great wines capture a sense of place and with every bottle of Fortress we hope to share the unbridled spirit of the North Coast AVA.

The 2017 vintage produced small compact fruit and average yields. The growing season started with heavy rain during the winter and early spring, which subsided before bloom to give us near perfect conditions for fruit set. Moderate temperatures during ripening with few heat spikes pushed grape development late into the season. As a result our 2017 Cabernet Sauvignon shows concentrated fruit notes along with plush and ripe tannins.

← WINEMAKER NOTES →

"Intense color with a dark ruby center and garnet edges. Aromas of raspberry to dark plum with a bit of dark spice and a lift of sweet toffee. The palate is fruit-forward with dark lush blackberry, blueberry, and black cherry flavors, followed by a great mid-palate with chewy tannins on the finish. Overall, the wine has great balance and is approachable enough to drink young as well as the structure and tannins to age gracefully." – KRISTY MELTON, WINEMAKER

← WINE INFORMATION →

SOURCING: Alexander Valley AVA, Pine Mountain-Cloverdale AVA,
Mendocino Ridge AVA

COMPOSITION: 82% Cabernet Sauvignon, 9% Malbec, 9% Merlot

AGING: 18 months in primarily French oak; 20% new barrels

ALCOHOL: 13.9%

TA: 0.5g/100ml

PH: 3.70

