

Promontory

United States - California - Oakville / Napa Valley



PROMONTORY

Ownership/Founders Harlan Family

Start of Activity 2008

Vitiviniculture Sustainable

Hectares 12

Bottles produced 12.000

PROMONTORY NAPA VALLEY

100% Cabernet Sauvignon

Production area: Napa Valley, between Oakville and Yountville - California

Terrain: la maggior parte del vigneto è impiantata su un'isola di roccia metamorfica con suoli di scisto, ardesia, gneiss e lava, fiancheggiata da formazioni vulcaniche e sedimentarie

Harvest: manual

Vinification: Cement, oak and stainless steel fermentation tanks.

Refinement: blended and aged in large (31 hl, 18 hl, 10 hl), neutral, Austrian oak barrels. A minimum of four years between harvest and marketing

Color: ruby red

Fragrance: the aromas are diverse and complex, with no single primary scent prevailing. Some of the more subtle facets begin to emerge: wet stone, graphite, leather, and fresh spices

Flavor: sweet and silky at first, developing slowly and deliberately into a synthesis of minerality, freshness, and vivacity. The wine shows its aging potential with a balance of structure and lightness

Alcoholic Grade: 14.5% vol.



In the early '80s H. William Harlan, while hiking along the southwestern ridge of Oakville, discovered this magnificent isolated territory: a hidden, ancient and wild expanse that for a long time was his recurring thought. In 2008 the large estate was purchased, and to no one's surprise an extraordinary geological convergence was found at the center of this wilderness area, creating the conditions for a completely exotic viticultural environment. Hence the decision to start a wine project of excellence in an area, albeit within the Napa Valley, that is very different. Promontory's wines reflect the many aspects of the land: the native forests, the moisture of the ephemeral mists and the minerality of the geological foundations. These disparate facets in symphony provide a natural balance of freshness characteristic of this great wine.