



MARIETTA

2019 ARMÉ

ESTATE GROWN
CABERNET SAUVIGNON

BLEND

*82% Cabernet Sauvignon, 12% Merlot,
3% Malbec, 3% Petit Verdot*

AGING

20 months in neutral barrels

ALCOHOL BY VOLUME

14.8%

PRODUCTION

7,500 cases

RELEASE DATE

Spring 2022

SUGGESTED DRINKING WINDOW

Drink now or age up to fifteen years



HARVEST NOTES

The 2019 Harvest brought another fantastic year of smooth weather with a slow-paced, even-growing season. Temperatures were a bit cooler than average, leading to picking a week or so later than typical norms. As per the recent Northern California pattern, fire showed up in late October adding to the stress of the season. However, our grapes were picked by then and the only added excitement was power outages and evacuations. We are grateful that our employees and properties stayed safe in 2019 and that the wines show great depth, measured ripeness, and wonderful retained freshness.

WINE NOTES

The Estate Cabernet Sauvignon comes from our vineyards in Alexander Valley and McDowell Valley. This wine is driven by a core of blue fruit with layers of earthy, swirling, ethereal aromas that bring to mind a hand worn tobacco pipe, pinewoods of fallen leaves, thistle and briar. Complex and long, the mouthfeel is fleshy, full of dark cherry and cured meat. The blossoming volume crosses the palate with the solid scrape of tannin and a palpable cleansing power that refreshes as it lingers. Deep and heady, dip into this wine and free to lose yourself.

FAMILY SERIES

Our history of family winemaking goes back four generations in Sonoma County. At current count, there have been seven different winemakers in the family. Each has had their own focus and style. The unifying elements have been family, hard work, passion, and a love of the creative process that is winemaking. Our Family Series consists of a Zinfandel, a Cabernet Sauvignon, and a Rhône-style red wine. All three are carefully crafted from Estate Grown grapes from our properties in Northern Sonoma County, the McDowell and Hopland Valleys, and the Yorkville Highlands.

PRAISE FOR 2018 ARMÉ

94 points

Medium ruby-purple, it has pure, classic aromas of cassis, graphite, violets, loamy earth and tobacco. The intensely flavored palate is light on its feet with loads of juicy lift and a soft tannic frame, and it finishes long and floral. It's an incredibly elegant style, particularly at this price point!

— Wine Advocate