



2018 ODETTE ESTATE CABERNET SAUVIGNON STAGS LEAP DISTRICT

ODETTE ESTATE

Tucked into the dramatic palisades of the Stags Leap District, our estate vineyard sits on 45 magnificent acres. As the newest addition to the beloved region, Odette looks to serve as a “breath of fresh air” to the historic District. Ultramodern architecture and design, paired with a contemporary stance on environmental responsibility, Odette is symbolic of the future of Stags Leap.

Odette is committed to producing full-bodied Cabernet Sauvignons that are notable for the combination of power and finesse, while simultaneously showcasing the unique terroir of the estate.

VINTAGE

The growing season was extremely steady with moderate temperatures throughout the year. We had a very even bloom with version finishing quickly, resulting in healthy balanced yields. Lower than normal temperatures late in the season without the threat of rain, allowed for extra high time with harvest commencing in mid-October. In 2018, we flagged 25 different picks across the Estate over a 20 day span.

FERMENTATION & AGING

Fermentation took place in fully jacketed stainless steel fermenters after a four day cold soak at 55 degrees Fahrenheit. Macerations lasted 8-14 days at a maximum temperature of 94 degrees Fahrenheit. Malolactic fermentation took place in barrel and finished up in late winter. Each barrel was selected for the final blend in the spring of 2020. The wine was aged in 75% new French Oak barrels and 25% used French Oak barrels for 20 months prior to bottling.

IMPRESSIONS

The 2018 Odette Estate Cabernet Sauvignon, Stags Leap District is full bodied and opaque black in color, revealing Bing cherries, raspberries, blueberries, pencil lead shavings, tobacco, dried herbs, and crushed granite. It's tightly knit core, very fine tannins and firm structure lead way to the long and persistent finish. Enjoy over the next 15+ years.

VARIETALS/BLEND

78% Cabernet Sauvignon
10% Merlot
8% Malbec
4% Petit Verdot

PRODUCTION SCORE

4950 Cases
96 Points | **JEB DUNNUCK**

