

# PEJU

In 1983, Tony and Herta(HB) Peju purchased thirty acres in the famed Rutherford district of the Napa Valley. They worked hard to build a winery, plant estate vineyards and raise their family. They remain family-owned, with their two daughters, Ariana and Lisa guiding the business today. Ariana and Lisa are bringing fresh innovation while maintaining the meticulous focus on quality that began over 35 years ago. With its landmark tower and warm hospitality, PEJU Winery is an integral part of the Napa Valley landscape.



## NAPA VALLEY

### 2018 CABERNET SAUVIGNON

#### TASTING

Showcasing a beautiful violet color in the glass, this 2018 Cabernet Sauvignon lures you in at the first glance. The vibrantly intense flavors of plump dark fruit, dark cherry, coco powder, greet the palate. The velvety tannins add structure and send a wave of luxuriously rich texture. A blend of baking spices and dark chocolate weave seamlessly to create an essence of Mexican hot chocolate.

#### DETAILS:

Appellation: *Napa Valley*  
Composition: *95% Cabernet Sauvignon*  
*4% Merlot, .5% Petit Verdot*  
*.5% Cabernet Franc,*  
Oak: *French & American*  
*40% new*  
Aging: *19 Months*  
Harvest: *October 2018*  
Bottling: *July 2020*  
Release: *October 2020*  
Production: *2,510 cases*  
Alcohol: *14.5%*

#### ACCLAIM

2018 VINTAGE  
91 Points, *James Suckling*  
90 Points, *The Wine Advocate*  
Gold, *Millennial Wine Competition*  
2016 VINTAGE  
93 Points, *BlueLifestyle*  
Gold, *Sunset Intl Wine Competition*  
92 Points, *James Suckling*



#### VINEYARDS

We believe that great wines are made in the vineyard and we are committed to farming sustainably and naturally to preserve these properties for the long term. We are a certified Napa Green winery and vineyard. In 2019 all of our estate vineyards were certified Fish Friendly Farming, as apart of our ongoing commitment to sustainability. Four of our estate vineyards contribute to the richness of this wine.

#### VINTAGE

February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering under ideal weather conditions, creating plentiful and even fruit set. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels.