

2019 ODETTE ESTATE CABERNET SAUVIGNON, STAGS LEAP DISTRICT



VARIETALS
84% Cabernet Sauvignon
8% Merlot
6% Malbec
2% Petit Verdot



ALCOHOL
15.0%



AGING
20 months



PRODUCTION
3,100 cases



97 POINTS
Jeb Dunnuck



AVA
Stags Leap District

VINEYARD NOTES

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 Estate’s unique terroir.

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. Moderate temperatures held late into the season without the threat of rain, allowing for extra high time to develop flavors and phenolic ripeness. In 2019, a total of 25 separate picks across 32 planted acres, allowing for optimal ripeness across the entire Estate.

FERMENTATION & AGING

Each micro-block was hand-picked, destemmed, and optically sorted. Fermentation took place in small 1-3 ton fully jacketed stainless-steel fermenters after a 48-hour cold soak at 40°F. Maceration lasted 8-14 days at a maximum temperature of 92°F. Malolactic fermentation took place in barrel and finished in late winter. The Estate blend was assembled in early 2020 and aged in 70% new French Oak for 20 months with minimal racking.

IMPRESSIONS

The 2019 Odette Estate Cabernet Sauvignon, Stags Leap District, offers notes of wild blackberry compote, sweet black raspberries, currants, crème de cassis, and licorice with hints of violets, cloves, anise, and exotic spices. This lavish, full-bodied wine is decadent and mouth-filling, with copious layers that stain the palate. Vibrant acidity adds freshness and verve, complementing the purity of the fruit and leading to a long persistent finish.