

Covenant

2018 COVENANT SOLOMON LOT 70

CABERNET SAUVIGNON

ABOUT THE WINE:

Solomon Lot 70 is our purest expression of Napa Valley terroir, sourced each year from the best parcels of Cabernet Sauvignon grapes at our disposition. It has traditionally been made with grapes from our late Covenant partner Leslie Rudd's Oakville and Mount Veeder vineyards. However, we have also developed relationships with Napa growers who produce equally exceptional Cabernet Sauvignon grapes, including Francis Mahoney, one of the region's original wine pioneers. The wine is named for Leslie, whose Hebrew name is Shlomo (Solomon), and Jeff's mother's family—the Solomons. The number, 70, is gematria (Hebrew numerology) for "wine."

TASTING NOTES:

This is a full-bodied, richly textured wine that is packed with black cherry, blackberry, currant, plum and spice flavors. It fans out on the palate to reveal hints of licorice and chocolate as well. Lush and lingering to end, Solomon Lot 70 is memorable long after it is gone.

VARIETAL:

Cabernet Sauvignon

APPELLATION:

Napa Valley

PRODUCTION NOTES:

Native Yeast Fermentation;
Native ML; Unfiltered; Unfined

AGING:

18 Months
French Oak (75% new)

CASES PRODUCED:

200

SUGGESTED RETAIL:

\$150



(510) 559-9045

WINE@COVENANTWINES.COM

COVENANTWINES.COM