

Covenant

2023 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. This vintage is mainly sourced from the McKenzie Mueller Vineyard in Carneros and a portion from the Bengier Vineyard in Oak Knoll, farmed by Steve Matthiasson. 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 (100%)

APPELLATION:

Napa Valley

PRODUCTION NOTES:

Native Yeast Fermentation;
Native ML; Unfiltered; Unfined

AGING:

18 Months in 100%
French Oak (60% New)

CASES PRODUCED:

288

SUGGESTED RETAIL:

\$250



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