

the wine trust

HERITAGE • TRADITION • CRAFT



Complant Overview

Owner: Daniel and Sam Baron

Country: USA

Region: California – Napa Valley

Annual Production: ~500cs

Description: Renowned father and son winemakers Daniel and Sam Baron teamed up to create Complant Wines in 2017. Sourcing fruit from some of California's best vineyards, their aim is to use artisanal practices and minimal intervention to produce delicious wines of vibrancy that seamlessly express time, place and the cultivated vine, the Complant.

Wine Notes – 2017 Cabernet Sauvignon Beller Vineyard, Mt Veeder, Napa

Daniel Baron, formerly the winemaker at Napa's legendary Silver Oak and Dominus, leads the winemaking for Complant's Cabernet Sauvignon. The fruit for this extraordinary wine is drawn from the Beller Vineyard on Mount Veeder in Napa Valley, and was picked on September 25, 11 days prior to the devastating wildfires that engulfed much of the surrounding area. The wine is a co-ferment (using indigenous yeast and malolactic bacteria) of Cabernet Sauvignon and Petit Verdot which creates a gorgeous synergy between the two varietals that simple blending cannot achieve. The wine was aged in Bordeaux chateau barrels (22% new oak) and was racked through the heads – a labor-intensive Bordelais technique (known as *soutirage traditionnelle*) that softens tannins, clarifies the wine and enhances aromatics. The wine is almost opaque and features a dark garnet color with purple and brick hues. The nose displays fresh berries, violet, graphite, mesquite, spearmint and leather, while the palate enters with flavors of bright blueberry and blackberry fruit followed by a rich mid-palate of well integrated tannins and a long finish of fresh fruit and herbs.

Technical Specifications

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| Varietal Composition: | 86% Cabernet Sauvignon (Clone 169), 14% Petit Verdot |
| Vineyard Region: | Beller Vineyard, Mount Veeder, Napa, California |
| Vine Age / Characteristics: | Planted 2007 to 7 x 5, north-facing slope, sustainably-farmed |
| Production Volume: | 214 cases |
| Soil Types: | Marine soils of varying composition, shallow topsoil, minimal water retention |
| Wine-Making / Vinification: | Hand-harvested 100% destemmed grapes, fermented in 1000 gallon stainless steel fermenter for 18 days using indigenous yeast and malolactic bacteria Daily pump-overs during fermentation Aged 16 months in 22% thin-staved, new French oak Bordeaux barrels, racked barrel-to-barrel every 3 months |
| Alcohol / Volume: | 13.65% |
| Acidity: | 5.9 g/L |
| Residual Sugar: | 0.0 g/L |