

COUNTRY USA

REGION California

APPELLATION Napa County

SOIL TYPE volcanic soils with basalt cobble in a loamy red clay

VARIETAL(S) 100% Cabernet Sauvignon

FARMING Sustainable

WINEMAKER Martha McClellan



2017 Checkerboard Coyote Ridge Cabernet Sauvignon

IMPORTED BY IPO Wines

ABOUT THE PRODUCER

Checkerboard Vineyards is a hillside estate nestled in the mountains on the west side of Napa Valley. Their vineyards produce extraordinary wines rooted in a profound feeling for the land that bears vines and yields rich fruit. They have taken meticulous care to farm and groom their meadows and woodlands to preserve native growth, protect wildlife and nurture a unique mix of rootstock and classic Bordeaux clones. Devotion to the site and a near perfect combination of climate, exposures and altitudes has allowed us to fulfill our dream of a classic Napa Valley wine coaxed from stony soils. We are proud to introduce Checkerboard wines: an elegant expression of place and our passionate commitment to the craft of winemaking.

Farming practices at Checkerboard Vineyards are based on long-term sustainability and includes water conservation and monitoring, permanent cover crops planted in alternating rows to reduce erosion and sediment runoff, protection of our habitat along Nash Creek, and the use of entomology for pest control and to create soils with more organic matter and better microbiology. Checkerboard Vineyards is a member of the Fish Friendly Farming certification program to follow environmentally-friendly land practices and better manage water quality.

WINE NOTES

Coyote Ridge Vineyard is located on a long undulating ridgeline that runs Eastward downhill from the Aurora Vineyard knoll. The vineyard blocks are perched on the hillside above Nash Creek Canyon to the South and share the same red iron oxide clay as the upper blocks of Aurora Vineyard. Though the soils are similar, the Southern and slightly Eastern exposure of Coyote Ridge, along with its lower 900 foot elevation, allows the top of the summer fog line to reach the Vineyard. This creates an entirely different microclimate and growing cycle for its vines. The soils of Coyote Ridge Vineyard are red clay and shattered basalt rock, and is sited at 900 feet in elevation. The vineyard's name comes from a fondness for a family of coyotes who protect the vines from burrowing pests.

So typically Coyote Ridge, the 2017 vintage of this single-vineyard offering is approachable and immensely enjoyable. Dusty barrel aromas laced with cinnamon and milk chocolate follow through on the palate and are joined by notes of dark cherry, dried cranberry, fig jam, and red spices. For the texture aficionados among us, the tannins are reminiscent of the finest silk and deliciously sweet.