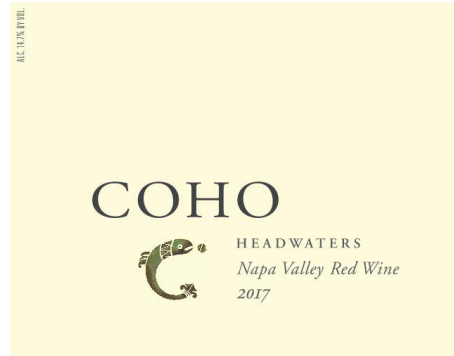


COHO



Most vintages of COHO Headwaters, our Bordeaux-style blend, have leaned towards a Left-Bank approach to varietal composition, more Cabernet Sauvignon than Merlot. The exception was 2005, the first vintage of Headwaters, which was predominately Merlot. For our 2017 offering the stylistics are again inspired by the Right-Bank of the Gironde, with Merlot comprising the majority of the blend. However, all the fruit for this wine was grown on the right bank of the Napa River, from vineyards in Coombsville, South Napa, and Sage Canyon.

This is a wine that delivers a most pleasant surprise. The nose greets you with aromas of just ripe black cherries and sweet vanillin notes. Upon entry the palate is treated to the succulent character of fine Merlot: cherries, blackberries, and black olives. Rich and supple, the wine lingers through the finish revealing velvety tannins. Once a sip or two has been enjoyed, what at first seemed to be a very enjoyable wine expands to be almost profound. Lots here to love.

Varietal Composition:	81% Merlot, 16% Cabernet Sauvignon, 2% Malbec, 1% Petit Verdot
Appellation:	Napa Valley
Crush:	100% whole berries
Pre-fermentation:	3 day cold soak at 50 degrees F.
Fermentation:	Approximately 7 days, 8 day extended maceration, malo-lactic fermentation in barrel
Aging:	21 months in 100% French Oak, 45% new for the vintage
Bottled:	August 22, 2019
Production:	1164 cases
Release:	March 2022