

TWENTY ROWS

CABERNET SAUVIGNON NORTH COAST 2018



TWENTY ROWS WAS CREATED AS AN HOMAGE TO THE FIRST VINEYARD BLOCK THAT BRIAN NUSS PLANTED AS A FARMER IN THE NAPA VALLEY. HIS DREAM WAS TO CRAFT SMALL LOTS OF THE FINEST NAPA VALLEY WINES – TRUE TO VARIETAL IN CHARACTER AND SHOWCASING THEIR DISTINCT TERROIR (WHERE THE GRAPES WERE GROWN). IN 2003, BRIAN RELEASED HIS FIRST VINTAGE, AND THAT SAME YEAR BEFRIENDED A LIKE-MINDED PARTNER IN JASON TRULBY. TOGETHER, THEIR MISSION REMAINS TO CREATE AND SHARE VARIETAL WINES THAT SOAR WITH FLAVOR, TEXTURE AND BEAUTY. THE WINES ARE COMPLEX, BEAUTIFULLY BALANCED AND A PERFECT COMPANION TO FOOD. A MINIMAL HANDLING OF FRUIT AND THE METICULOUS BLENDING ACROSS MULTIPLE SMALL LOTS IS WHAT CREATES AND SUSTAINS TWENTY ROWS’ SIGNATURE STYLE.

SOURCING FRUIT FROM DIVERSE VINEYARDS, WE CREATE COMPLEX AROMAS AND RICH STRUCTURE FOR OUR NORTH COAST CABERNET. THE MOUNTAIN FRUIT PROVIDES SMOOTH, VELVETY TANNINS WITH AROMAS AND FLAVORS OF BLACK CHERRIES AND BLACKBERRIES, WHILE THE VALLEY FLOOR FRUIT PROVIDES NOTES OF DUSTY COCOA AND CURRANTS.

ALCOHOL	13.9%
TOTAL ACIDITY	4.6 G/L
RESIDUAL SUGAR	0.42 G/L
PH	3.92

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