



MARIETTA CELLARS

Winemaker Scot Bilbro has been at the helm of Marietta since 2012; his father, Chris Bilbro, founded the winery in 1978.



Armé Cabernet Sauvignon 2018

North Coast, California

ESTATE

Starting with only a handful of purchased grapes in 1978, Marietta Cellars has been a standout winery in Sonoma and Mendocino since the very start. Founded by Chris Bilbro, a Sonoma native with winemaking roots dating back three generations, Marietta rose to prominence with its revolutionary Old Vine Red, a California red blend that essentially created the category. The winery has slowly expanded its estate holdings over the past thirty years, evolving into a beacon for high quality, balanced Cabernet Sauvignon, Zinfandel, and Rhône variety blends.

WINE

Named after Armé, the husband of Marietta and great-great uncle of Owner/Winemaker Scot Bilbro, this Cabernet Sauvignon conveys a taut freshness and aromatic purity. Stylistically balanced between modern California and Old World, this wine is dense with fresh, dark fruit and tempered with a savory, earthy character. The dry fly on the label is a reference to Chris Bilbro's long history of fishing with his great uncle Armé along the waterways that now adjoin the three estate vineyards.

VINEYARD

The fruit for this wine comes from the Angeli Estate vineyard in Alexander Valley and the McDowell Valley estate. The Cabernet on the Angeli Estate rests on rocky hillside terraces. Foggy mornings along the Russian River burn off to hot afternoons followed by chilly nights. Coupled with deep gravel swales and rocky hills, this vineyard offers the perfect balance between warm days and cool nights. The McDowell Valley estate, situated in a valley surrounded by mountains, benefits from cool nights that preserve acidity and freshness.

Farming: The Armé Cabernet Sauvignon is made from 100% estate fruit, all of which is organically farmed

WINEMAKING

Variety: 85% Cabernet Sauvignon, 7% Merlot, 4% Malbec, 4% Petit Verdot

Fermentation: A late harvest for the Bordeaux varieties in 2018 was followed by a three-week fermentation

Aging: 20 months in neutral barrels

Alcohol: 14.6%

VINTAGE

Spring rains encouraged healthy roots and set up great canopies. The fruit set and cluster development was flawless. Then August and September clocked in as mild, even bordering on cool. The first lovely, perfectly ripe fruit was harvested in September. A long, dry October and November with beautiful sunny days which slowly ripened the remaining crop. Long seasons like these allow early tannin maturation while the cool weather protects the acid. All leading to developed, powerful tannins with bright acid at lower than typical brix.

TASTING NOTE

A rich, dark and textural yet smooth and even mouthfeel from the achieved phenolic ripeness at lower sugars. Balanced between modern California and Old World, this wine is dense with layers of black currant and dark cherry counterbalanced secondary flavors of sandalwood, and kalamata olive. The clean and focused mouthfeel hints at mint and briar under all the power.