



Accendo Cellars



ACCOLADES

94pts
—
vinous

LAUREA 2018

"With this first vintage of Laurea, we have produced a wine that is approachable and pleasurable now, but will age gracefully over time. Its fantastic flavors are juicy and friendly, and express an immediacy and charm that are irresistible."

- Nigel Kinsman, winemaker

TASTING NOTES

The opulent nose of this wine exhibits fresh and bright aromas of cranberries and raspberries, cedar and tobacco, with notes of dried flowers and herbs. In the mouth, the palate is juicy, rich and round, full of ripe flavors of red fruits carried by a framework of fine tannins that give the wine structure and grip, ending in a delicious, long finish with lingering touches of minerality.

PHILOSOPHY

Laurea is Latin for honor and achievement.

We drew inspiration for Laurea from the name 'Daphne', the Greek word for 'Laurel'.

2018 is the inaugural vintage of Laurea, a red table wine with supple tannins and vibrant red fruit flavors that is delicious and ready to drink when young but will age gracefully. While we vinify all the grapes from our vineyard sources in a similar manner, the blend we create for the Cabernet Sauvignon is a strict selection to produce what we consider the most age worthy wine of the vintage. After creating that blend, we begin a new blend for Laurea, choosing from high quality lots that when blended together, produce a wine with a unique personality. The resulting wine is immediately pleasurable, drinkable and enjoyable with many styles of cuisine.

VINEYARDS

The Sleeping Lady Vineyard, one of our core Cabernet vineyards, is located in the "Gold Coast"—the western bench of Oakville and Yountville—viewed by most locals as Napa Valley's finest sites for growing world-class Cabernet Sauvignon. For the 2018 Laurea, Sleeping Lady is complemented and complexed by unique and little-known treasures: Cabernet Sauvignon and Petit Verdot from Ecotone, Cabernet Sauvignon from Terravina (also known as Upper Range) and Cabernet Franc from Diamond Mountain.

VINTAGE NOTES

2018 in Napa Valley will be remembered as a moderate growing season, a welcome change from some very warm temperatures in previous years; in terms of tons crushed, it was a record-breaking vintage. After soaking rains in March and April, fruitful buds and consistent temperatures during bloom in late May resulted in almost perfect fruit set. Summer months were characterized by mild temperatures, and with veraison finishing in July, the full clusters benefitted from long hang times in cool weather, maintaining their freshness and acidity. Winemakers were giddy with expectation as the generous crop continued to ripen slowly and evenly during superb September weather conditions, delaying the need to harvest. Grapes were harvested by hand and brought to Wheeler Farms Winery for crush.

HAND HARVESTED

October 1 - 20, 2018

VARIETAL BLEND

95% Cabernet Sauvignon, 4% Petit Verdot, 1% Cabernet Franc

WINEMAKING

Fermented in stainless steel tanks and aged in new and used French oak barrels for 21 months before bottling.

ALCOHOL


14.8%

PRODUCTION


645 cases



**DIAMOND MOUNTAIN
(FORMERLY REVERIE ESTATE),
DIAMOND MOUNTAIN**

 CABERNET FRANC

 CABERNET SAUVIGNON

 PETIT VERDOT

**ECOTONE VINEYARD
(FORMERLY THOREVILOS VINEYARD),
NAPA VALLEY**

 CABERNET SAUVIGNON

**TERRAVINA VINEYARD,
NAPA VALLEY**

**RANCHO PEQUEÑO,
OAKVILLE**

**VINE HILL RANCH,
OAKVILLE**

**M-BAR RANCH,
OAKVILLE**

**SLEEPING LADY VINEYARD,
YOUNTVILLE**

 CABERNET SAUVIGNON

**RYAN'S VINEYARD,
OAK KNOLL**


Accendo
Cellars

ACCENDO (Latin, Verb):
TO ILLUMINATE, TO INSPIRE, TO AROUSE

Accendo Cellars is: the Araujo Family's wine brand, made by two generations working together with their longstanding team to honor the winemaking and family heritage of Napa Valley.

The wines of Accendo Cellars are inspired by Napa Valley's early modern era—the 1950s, 60s and 70s—derived from grapevines rooted in some of the finest vineyard sites and nurtured by growers devoted to the land. The Accendo wines express the nobility and purity of the terroir the Araujos have long admired about this region.

accendocellars.com