



Accendo Cellars



LAUREA 2019

"This wine combines opulent ripe fruit flavors with striking, silky, almost Graves-like tannins that persist on the palate; this a serious red wine."

- Nigel Kinsman, winemaker

TASTING NOTES

The nose of the 2019 Laurea is pristine, pure and energetic, open and inviting. Notes of cassis and blackberry predominate the intense aromatics, creating an alluringly fragrant wine that demands to be tasted immediately. On the palate, the wine offers an abundance of flavors of brambly black fruits that are rich, round and juicy, all supported by notes of ash and tar, with super fine tannins that lend gravitas to this overtly generous wine.

PHILOSOPHY

Laurea is Latin for honor and achievement.

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

A red table wine with supple tannins and vibrant red fruit flavors, Laurea 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 M-Bar Ranch 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 2019 Laurea, M-Bar Ranch is complemented and complexed by unique and little-known treasures: Cabernet Sauvignon from Sleeping Lady Vineyard, Terravina Vineyard (also known as Upper Range) and Vine Hill Ranch, along with Cabernet Franc from Diamond Mountain.

VINTAGE NOTES

The 2019 growing season began with copious rainfall during the winter months that kept temperatures on the cool side and helped saturate soils, refill reservoirs and recharge groundwater basins. Unusually high amounts of rain in May made getting tractors into the vineyards a challenge and delayed budbreak for several weeks. Finally, warmer and drier weather arrived in June and as crews opened up the rapidly growing canopies, the new grape clusters revealed themselves to be a normal set. Summer remained sunny but mild and vines ripened their crop without environmental stress during the overall cool season; August finally brought much needed heat that continued into September, but cool evenings kept acidities fresh, providing excellent conditions for ripening.

HAND HARVESTED

September 23 - October 25, 2019

VARIETAL BLEND

91% Cabernet Sauvignon, 9% Cabernet Franc

WINEMAKING

Fermented in stainless steel tanks and aged sur lie in new and used French oak barrels.

ALCOHOL

15.3%

PRODUCTION

780 cases

ACCOLADES

93pts | vinous

93pts | Robert Parker
WINE ADVOCATE



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

 CABERNET FRANC

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

 CABERNET SAUVIGNON

**TERRAVINA VINEYARD
(ALSO KNOWN AS UPPER RANGE),
NAPA VALLEY**

**RANCHO PEQUEÑO,
OAKVILLE**

 CABERNET SAUVIGNON

**VINE HILL RANCH,
OAKVILLE**

**M-BAR RANCH,
OAKVILLE**

 CABERNET SAUVIGNON

**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