

Black Stallion Estate Cabernet Sauvignon

A blended expression of two soils



Wine tasting notes:

- Full-bodied and balanced with a savory nose of blackberry, cassis, spice and a hint of peppermint.
- Flavors of rich black cherry, mocha espresso, brown spice and caramel unfold gracefully across the pallet with smooth, silky tannins and a long, elegant finish.

Soil Notes:

Coombs gravelly loam:

- Sitting on ancient terrace of the Napa River, this soil is formed in deposits of sedimentary and igneous materials.
- The Coombs series is common in the Rutherford Bench region, famous for its Rutherford dust, which is said to impart a luxurious, “dusty” mouthfeel on the wine.

“It takes Rutherford Dust to grow great Cabernet.”

-André Tchelistcheff,
Legendary Napa Valley
winemaker

Soil Facts:

- Changes in soil particle size at different layers reflect numerous depositional events. These abrupt boundaries can cause water movement to stall, resulting in poor drainage.

Guenoc clay loam:

- These fertile, loamy soils are formed in ancient lava flows of the Sonoma Volcanics formation, where eruptions occurred from movement of the San Andreas fault.
- Basalt and andesite rocks forged from the lava are rich in iron and weather to form these vivid, red soils.



Soil Facts:

- Volcanic materials form amorphous, or poorly-crystalline, minerals with unusually high surface area. Thus, these soils have huge potential to store carbon, water, and nutrients.

