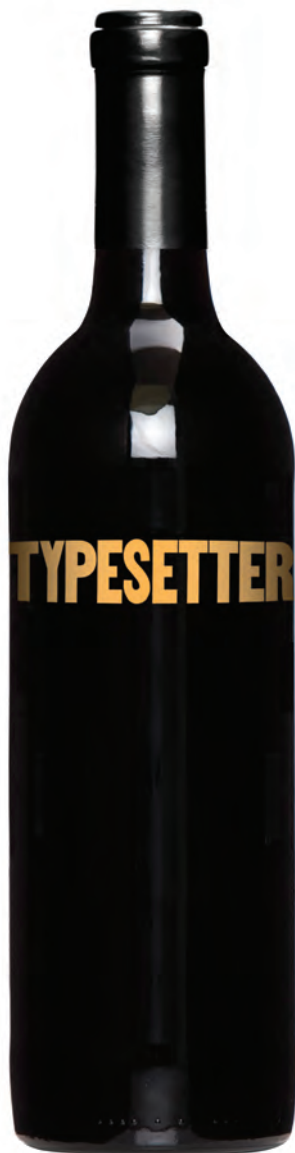


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TYPESETTER

2019 CABERNET SAUVIGNON, NAPA VALLEY

My idol and greatest role model is my maternal grandfather who was a lithographer, Typesetter and printer, Joseph Otto Molz, who lived and worked his entire life in Baltimore, MD. I have fond memories of him emerging from the cellar after a long day to clean off his inky hands. I didn't know then that my career would take me down a similar path. As a Cabernet Sauvignon Winemaker it is my goal to make concentrated, inky dark red wines that stain my hands for weeks at a time. Please enjoy the results of my craft as a tribute to the Typesetter who made it possible.

Vineyard and Winemaking Facts: This fine Cabernet Sauvignon was Produced from only very high end, estate winery Cabernet Sauvignon producers in Yountville (49%), St. Helena (23%), Mount Veeder (12%), Oak Knoll (6%) and Atlas Peak (5%). The wine was produced from four different estate sources and blended together to make a very complex, concentrated and dense wine that is everything you expect in a \$100+ bottle from the Napa Valley, because this is what it is. From time to time producers fall behind in sales and need to raise cash which is why TYPESETTER was created. The Napa Valley is a small community of growers and winemakers of which I am a member. Winemaker buddies offer me wine routinely before showing it to the market and when the wines are epic (which is often), I jump at the opportunity. To offer this wine at a cost 50% less than what it normally does is a great opportunity to offer unprecedented value to a market full of high quality, but very expensive Napa Cabernets.

Tasting Notes: The wine is a dark plum/purple color with deep concentrated aromas of cassis and black cherry notes with a hint of spice and tanning leather. The palate is rich and silky with firm but approachable tannins laced with classic vanilla and mocha notes. The finish has a touch of astringency which is akin to high cacao chocolate but is wrapped in blueberry and huckleberry flavors. This wine is ready to drink now but will improve in the cellar through 2043.

Food Pairings: This Cab is a natural with prime aged New York strip steak or Filet Mignon with truffled mashed potatoes and balsamic glazed Brussels sprouts. It will do well with any grilled meat dish and it finishes very nicely with fine chocolate desserts if there is wine left.

Varietal Composition... 100% Cabernet Sauvignon
Yountville (49%), St. Helena (28%), Mount Veeder (12%),
Oak Knoll (6%) and Atlas Peak (5%).
Appellation..... Napa Valley
Winemakers..... Richard Bruno
Alcohol..... 14.93%
TA..... 5.91g/L
pH..... 3.79
R.S..... 0.38g/L (dry)
Aging..... 20 months in 50% new French Oak
Production..... 957 cases

Available in 750mL bottles.

