2011 ADAMVS CABERNET SAUVIGNON 'QUINTVS'

In 2011 the challenges in the vineyard reaped great rewards in the winery. Our growing season began with a wet winter and spring which continued into June. Cooler than average temperatures delayed vine development in the vineyard. Two small rain events in October postponed harvest which was then followed by warm, sunny days. Our high elevation on a volcanic mountain site is planted on the hillside which has great airflow and well-draining soils that allowed our fruit to hang well into the end of October.

SENSORY

Displaying concentration and complexity, QUINTVS is a rigorous barrel selection of the five distinct soil types found at ADAMVS. From the powdery gray volcanic ash to the iron-rich red clay Howell Mountain is most noted for, QUINTVS artfully represents the soil's expression in the wine. Pure dark fruit aromas intertwine with subtle notes of baker's spice. On the palate, ripe Longberry, black current and blueberries intertwine with cassis and tobacco leaf, firm tannins and minerality.

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