



Our Story: Keith Emerson and Brian Brown met at Vineyard 29 in July of 2005. The two have made wine together from a single vineyard in Oakville continually since. Keith is going on his thirteenth vintage manning the helm at Vineyard 29, while also crafting small lot Willamette Valley Pinot Noir under his Sonria label. After 7 vintages with Round Pond, Brian squarely put the RP Estate on Napa Valley's short list of in-demand wines. Brian moved to Paso Robles in 2014 to manage ONX Wines.

Our Emerson Brown Oakville Cabernet Sauvignon is our "vineyard designate" offering and our Napa Valley Cabernet Sauvignon represents our commitment to exploring and sourcing fruit from friends in varying parts of the Napa Valley. Committed to our roots in restaurant service, all our wines are crafted for the table.

Enjoy, Keith & Brian

2016 Oakville Cabernet Sauvignon

Harvest Date:	Brix at Harvest:
October 18th	25.5
Bottling Date:	pH at Bottling:
May 4, 2018	3.77
TA at Bottling:	Alcohol by
0.59 g/100ml	volume: 14.5%

Accolades:

95 Jeb Dunnuck
91 Antonio Galloni

Details:

Vineyards: The Oakville fruit has been continually sourced from Ill Michaels Estate, formerly owned by the Brown family. The vineyard was purchased in 2013 by Bart and Daphne Araujo who have agreed to continue selling fruit to Keith & Brian.

Fruit Processing: 100% destemmed, whole berry, small lot fermentation utilizing punchdowns at beginning and end of fermentation, pumpovers and rack and returns during peak fermentation.

Oak regime: 60% new French oak from Taransaud, Ermitage, and Baron

Cases: 290 **\$95**

2016 Napa Cabernet Sauvignon

Harvest Date:	Brix at Harvest:
October 15th - 25th	25.6
Bottling Date:	pH at Bottling:
May 5, 2018	3.76
TA at Bottling:	Alcohol by
0.59 g/100ml	volume: 14.5%

Accolades:

93 Jeb Dunnuck
91 Antonio Galloni

Details:

Vineyards: The 2016 Napa Valley was sourced from sites Emerson Brown has worked with for years. Primarily bench and valley floor vineyard blocks located in Oakville, Rutherford, Saint Helena and Calistoga.

Fruit Processing: 100% destemmed, whole berry, small lot fermentation utilizing punchdowns at beginning and end of fermentation, pumpovers and rack and returns during peak fermentation.

Oak regime: 40% new French oak from Taransaud, Saury, Baron, and Ermitage

Cases: 880 **\$50**