



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 ever since. Keith is going on his fifteenth vintage manning the helm at Vineyard 29, while also crafting small lot Shea Vineyard Pinot Noir under his Sonria label and making wine for a handful of clients. 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 plant a vineyard and build a winery with his family.

Our Emerson Brown Oakville Cabernet Sauvignon is our "vineyard designate" offering from the Rancho Pequeno Vineyard, block 5 and our Napa Valley Cabernet Sauvignon represents our commitment to exploring and sourcing fruit from friends throughout the Napa Valley. Committed to our roots in restaurant service and our deep love for our friends and family, all of our wines are crafted for the table and meant to be shared.

Enjoy, Keith & Holly Emerson, Brian & Natalie Brown

### 2017 Oakville Cabernet Sauvignon

Harvest Date:	Brix at Harvest:
10/5/2017	25.5
Bottling Date:	pH at Bottling:
May 13, 2019	3.77
TA at Bottling:	Alcohol by
0.58 g/100ml	volume: 14.5%

#### Accolades:

### 2017 Napa Cabernet Sauvignon

Harvest Date:	Brix at Harvest:
9/27-10/5/2017	25.7
Bottling Date:	pH at Bottling:
May 13, 2019	3.76
TA at Bottling:	Alcohol by
0.58 g/100ml	volume: 14.5%

#### Accolades:

#### Details:

Vineyards: The Oakville fruit has been continually sourced from Rancho Pequeno, formerly Ill Michaels Estate. 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, optically sorted, whole berry, small lot fermentation utilizing punchdowns at beginning and end of fermentation, pumpovers and rack and returns during peak fermentation. Gently basket pressed and gravity fed to barrels.

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

**Cases: 250** **\$95**

#### Details:

Vineyards: The 2017 Napa Valley was sourced from friends and sites Emerson Brown has worked with for years. Primarily bench and valley floor vineyard blocks located in Oakville, Rutherford, and Saint Helena.

Fruit Processing: 100% destemmed, optically sorted, whole berry, small lot fermentation utilizing punchdowns at beginning and end of fermentation, pumpovers and rack and returns during peak fermentation. Gently basket pressed and gravity fed to barrels.

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

**Cases: 800** **\$50**