

DALLA VALLE
Vineyards



2017 MAYA

63% CABERNET SAUVIGNON, 38% CABERNET FRANC,

HARVEST DATE: 18TH SEPTEMBER

OAK AGING: 22 MONTHS, 75% NEW OAK, 100% FRENCH

Maya is a blend of Cabernet Sauvignon and Cabernet Franc from our estate vineyard in the eastern hills of Oakville. We started producing this wine thirty vintages ago, when it became crystal clear that both of these varieties thrived in our unique terroir. Each year we blend grapes from specific blocks in the vineyard to produce the most compelling wine possible from the vintage. 2017 is no different. Given the mild, steady growing season, with a crescendo of ripening at the end, both Cabernet Sauvignon and Cabernet Franc yielded wines that were boldly structured, with excellent acid-tannin balance, purity of fruit, and aromatic expression. Aging for 21 months in French oak, and bottling without fining or filtration, helped to maximize the inherent potential of the wine.

The bright red-purple hue of the wine is a great indicator of its depth and fresh fruit character. Aromas of raspberry, thyme, rosemary, and frankincense light up the glass. As the wine opens, these aromatic notes knit together to create increasingly complex patterns. On the palate, the immediate impression is one of raspberry coulis, bringing attention to the precise red fruit character, along with vanilla bean, clove, toasted almonds and campfire. At present, the wine is showing its youth, with the fruit flavors and bold structure driving the sensation. This holds well for the future, as the underlying framework and bold flavor profile will carry the wine for years to come. This latest vintage of Maya should easily age in bottle for twenty years or more.