



CABERNET SAUVIGNON SONOMA / NAPA

## Vineyard Notes

The Summers Andriana's Cuvée is a blend of Cabernet Sauvignon grapes procured from several select vineyards in Napa and Sonoma Counties. The main vineyard for this wine is located on Mount St. Helena, the epicenter of the American Cabernet Country. We like to call this the "American Cabernet Triangle."

## Winemaker's Notes

A medium-bodied wine with a deep plum color, rich texture, and notes of black currant, cedar, and spice. Laced with plums, espresso, and dark cherries, with subtle floral notes rounding out the finish. This wine speaks to our standards of winemaking excellence and we hope that you'll cherish it with your family as we do with ours.



# Technical Analysis

Vintage: 2020

Blend: 90% Sonoma County; 10% Napa County Blend

76% Cabernet Sauvignon
15.5% Merlot
3.8% Petite Sirah
2.4% Petit Verdot
1.5% Malbec
0.8% Cabernet Franc

#### AGED IN AMERICAN OAK

Alcohol: 14.5% Total Acidity: 5.3 g/L pH: 3.7

# Suggested Pairings

London Broil, Roquefort, or Dark Chocolate.

### Our Founder

Jim Summer's love affair with wine came later in life. Moving to California after college to pursue his MBA, Jim began a successful career in banking and traveled throughout California. This is when he fell in love with Napa and Sonoma, and knew he wanted to be a part of it.

In 1987, Jim purchased a 28-acre vineyard in Knight's Valley (located northwest of Calistoga between Mount St. Helena and Alexander Valley). And with the support of his loving wife, Beth, Jim harvested and bottled the first vintage of Summers Ranch Reserve Merlot in 1992.

In 1995, Summers Ranch became the permanent home for Jim, Beth, and their 2-year-old daughter, Andriana. Jim and Beth purchased a winery and vineyard on Tubbs Lane in Calistoga and named it in honor of their daughter (Villa Andriana) which became the business hub of Summers Estate Wines. This Napa Valley property carried the name Summers Estate Wines until Jim's unexpected passing on August 20, 2018. Jim worked passionately and tirelessly to make his dream come true, and the wines bearing his name still reflect his craft and passion.

## Our Winemaker

In 1948, Dr. Peterson began his career as a home winemaker in Iowa. He received his B.S. degree in Chemical Technology from Iowa State University (1952), M.S. in Food Technology (1956) from the University of California, Berkeley, and Ph.D. in Agricultural Chemistry from the University of California.

Dr. Peterson's pioneering winemaking and development career is not only long but impressive. His storied resume began with E & J Gallo Winery in 1956 and has gone on to influence some of California's best-known wine brands, including Beaulieu Vineyard, The Monterey Vineyard, Screaming Eagle, and Atlas Peak. He taught "Wine Appreciation in Moderation" courses for twelve years at Hartnell College in Salinas, California. He has judged wines professionally in Australia, Portugal, France, Argentina, and the United Kingdom, as well as in most major American competitions. He lectures on Viticulture and Enology at the International Wine Academy.

Dr. Peterson is the author of numerous publications and was America On-Line docent for wine from 1988 through 2004. He holds two patents on improved wine production processing. He designed the steel barrel pallet which is now used by most of California's wineries and gave the design to the industry (1974) rather than patenting it. And most importantly, his wines are crafted with the utmost expertise and care, as evident in the Summers portfolio.