



Harvest & Varietal Information

VINEYARD: 100% Cain Vineyard, Spring Mountain District, Napa Valley

VARIETIES: 46% Cabernet Sauvignon, 26% Merlot, 21% Cabernet Franc, 5% Malbec, 2% Petit Verdot

RELEASE DATE: January 1, 2022

Estate Grown—Estate Bottled

2017 gave us a fresh and mouth-watering Cain Five. The year began with more than adequate rainfall and the vines responded with exuberance. Then the Summer took us on the usual roller-coaster ride of alternating heat waves followed by cooling as the marine layer pushed over the crest of the Mayacamas mountains into the Cain Vineyard. As a result, even though the year began a bit early, ripening was even and progressive so that we found ourselves picking in the second half of September and into the first half of October.

But then came the dramatic wildfires of 2017, on Atlas Peak, Mount Veeder, running across Diamond Mountain from Calistoga to Santa Rosa. Quite simply, Cain was surrounded, and our harvest came to an abrupt halt on Monday morning, the 9th of October. With more than half of our harvest in, we focused on winemaking and the safety of our crew, as we waited for the fires to abate, and quite literally, for the smoke to clear. Alas, some of what are often our best lots were lost to the smoke.

The good news is that we had already harvested some beautiful Cabernet Sauvignon, and even our coolest east-facing vineyard block turned in its most beautiful wine ever! As a result, this vintage, comprised of some of our earlier picks, has lovely perfume, fresh natural acidity, typically fine structure, with a modest alcohol of just 13.7%. This wine drinks beautifully today and will age gracefully for at least two decades.

We continue to discover the value not only of farming organically (Cain Vineyard is CCOF) but also of tending the soil carefully, to foster the engagement of the vine roots with their terroir. Too, our friends in biodynamics, and notably our longtime consultant, Philippe Armenier, have taught us the importance of living soil and the harmony of everything living in and around the vineyard.

The Cain Five tastes like nothing else—not because of us but because of where it grows. The main thing is that we seek to capture the originality of the vineyard and not to cover it up with winemaking style. So, we strive to choose the moment of harvest for each facet of the vineyard: neither too soon, nor too late. We allow the grapes to ferment with their native yeast and we use the barrel not for wood flavor but for a gentle *élevage*. With patience, if one pays attention and doesn't push too hard, it all comes together.

Christopher Howell, Wine-Grower

For information on our other two wines, Cain Concept—The Benchland and Cain Cuvée, visit www.CainFive.com.