

Abreu

Abreu Vineyards Rothwell Hyde is a distinguished red wine from Napa Valley, meticulously crafted by David Abreu, a renowned vineyard manager and winemaker. This wine exemplifies the unique terroir of the Madrona Ranch and Cappella vineyards, offering profound depth and complexity.

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95 JEBOUNNUCK



Alcohol :14,50 % Composition: 58% Cabernet Sauvignon, 25% Cabernet Franc, 14% Petit Verdot, 2% Malbec, 1% Merlot

Rothwell Hyde 2018

California, USA

Region and Vineyards

The **Rothwell Hyde** blend is sourced from two of Abreu's esteemed vineyards: **Madrona Ranch** and **Cappella**, both located on the western edge of **St. Helena** in Napa Valley. These sites, though only a quarter-mile apart, offer distinct characteristics that contribute to the wine's complexity. The vineyards are planted on desirable soils that were once home to walnut and prune orchards, now transformed into some of Napa Valley's most coveted vineyard land.

Winemaking

This vintage is a blend of **58% Cabernet Sauvignon**, **25% Cabernet Franc**, **14% Petit Verdot**, **2% Malbec**, and **1% Merlot**, with an alcohol content of **14.5%**.

The grapes were hand-harvested at optimal ripeness to ensure the highest quality. Fermentation was conducted with careful monitoring to extract the desired flavors, tannins, and color. The wine was then aged in French oak barrels, allowing it to develop complexity and integrate its components harmoniously. The exact duration of aging and the proportion of new oak used are tailored to each vintage to achieve the desired balance and expression.

Tasting Notes

- Color: Deep, opaque ruby, indicating concentration and intensity.
- Aroma: Inviting aromas of blackberry, boysenberry, fresh embers, and dried herbs.
- Palate: Full-bodied and richly textured, with flavors of **blackberry**, **cocoa beans**, and **tapenade**, complemented by a grainy and grippy finish. The wine exhibits a savory intensity, with well-integrated tannins and a long, persistent finish that reflects its complexity and aging potential.







Rothwell Hyde 2018

Did You Know?

The **Rothwell Hyde** cuvée is considered Abreu's "entry-level" wine; however, it consistently surpasses many estates' top offerings, showcasing the meticulous craftsmanship and quality synonymous with Abreu Vineyards.

Wine Pairing Ideas

- **Grilled Ribeye Steak**: The robust flavors and tannic structure of the wine complement the richness of the steak.
- **Roasted Lamb with Herbs**: Enhances the savory and herbal notes in both the dish and the wine.
- **Aged Cheddar Cheese**: The wine's complexity pairs well with the sharpness of the cheese.
- **Wild Mushroom Risotto**: The earthy flavors of the dish harmonize with the wine's savory and herbaceous notes.



Jeb Dunnuck (JD): 95 Points (2018)

While the 2018 Rothwell Hyde can be thought of as the entry level wine from Abreu, it never tastes like an entry level wine and would easily surpass many estates' top cuvée. Black fruits, toasted spices, graphite, background oak, and even some meaty nuances all emerge from the nose, and this beauty has full body, ripe, polished tannins, and rock-solid density and depth. It's going to keep for two decades, and readers shouldn't hesitate to buy bottles. (12/2023)



Wine Spectator (WS): 94 Points (2018)

This is a serious Cabernet that checks all the boxes, with waves of rich plum, black currant and fig preserves laced with smoldering tobacco, cast iron, dried bay leaf, espresso crema and alder. There's ample grip, but it's integrated, and the finish has cut and drive despite its heft. Large-scaled but balanced. Patience required. Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Malbec and Merlot. 264 cases made. (JM) (5/2022)



Vinous (Antonio Galloni) (VN): 94 Points (2018)

The 2018 Rothwell Hyde is outrageously good. Make that outrageously great. This is the best vintage of the Rothwell Hyde I can remember tasting. A few lots from Madrona Ranch that did not fit into that blend work wonders here. Readers will find a vivid, exuberant wine that delivers the goods, big time. (AG) (1/2022)



