



Dalla Valle

The Dalla Valle Collina 2019 is an energetic and refined blend of Cabernet Franc, Cabernet Sauvignon, and Petit Verdot, encapsulating the vibrancy of the Napa Valley terroir in a beautifully layered profile.

DALLA VALLE
Vineyards



Alcohol :14,50 %

Composition: 50% Cabernet Franc,
50% Cabernet Sauvignon, 10%
Petit Verdot

Collina 2019

California, USA

Region and Vineyards

Located in Napa Valley's **Oakville AVA**, the Dalla Valle estate vineyard benefits from the region's cool winters, mild springs, and warm summers, ideal for ripening Bordeaux varietals. The **2019 vintage** enjoyed an idyllic growing season with a cool winter and gentle spring rains, which rejuvenated the vines and provided balance throughout the summer heat, allowing for perfect ripeness in the fall.

The 2019 season was a milestone for Dalla Valle as they transitioned to **biodynamic farming**, a commitment rooted in a deep respect for the land. The vines' response to these practices is evident in the wine's energy and vibrancy, showcasing the unique Napa terroir with precision.

Winemaking

The **2019 Collina** is a blend of **50% Cabernet Franc**, **40% Cabernet Sauvignon**, and **10% Petit Verdot**. The harvest took place between September 24th and October 14th, allowing each grape variety to reach optimal ripeness. The wine underwent **22 months of aging in 100% French oak barrels**, with 55% of the barrels being new, imparting subtle complexity and a refined structure.

The Cabernet Franc brings perfume and spice to the blend, while the Cabernet Sauvignon adds tension and depth, complemented by the mid-palate richness of Petit Verdot. This careful balance of varietals and aging results in a wine with expressive aromas, smooth tannins, and a harmonious finish.

Tasting Notes

- **Color:** Dark ruby with a bright, clear rim.
- **Aroma:** Aromas of cardamom, dark chocolate, and strawberry confit, complemented by hints of rhubarb pie, toasted hazelnut, and boysenberry.
- **Palate:** Silky tannins and vibrant red fruit on the palate, with layers of savory, spicy tones from the Cabernet Franc. The finish is long, smooth, and elegantly balanced.



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Collina 2019

Did you know?

The **2019 Collina** marks a turning point in Dalla Valle's history, as it was crafted from their first fully biodynamically farmed vintage. This commitment to sustainability enhances the wine's vibrancy and connection to the land, bringing out the authentic character of the Napa terroir.

Wine Pairing Ideas

- **Roasted Duck with Figs and Thyme:** The wine's silky tannins and rich fruit balance the savory flavors of the duck and the sweetness of figs, making for a harmonious pairing.
- **Mushroom and Truffle Risotto:** The earthy truffle and mushroom flavors complement the wine's savory notes and smooth texture.
- **Lamb Chops with Rosemary and Garlic:** The spice and floral notes in the wine enhance the herbs in the lamb, while the structure complements the meat's richness.
- **Aged Comté Cheese:** The nutty, buttery flavors of aged Comté bring out the wine's toasted hazelnut and dark fruit nuances.



Jeb Dunnuck (JD) : 94 Points (2019)

The base 2019 Collina was originally made from the younger vines of the estate, yet those vines aren't so young anymore, and this easily stands alone as a brilliant Bordeaux blend. Black cherries, currants, leafy herbs, and subtle floral notes all define the bouquet, and it's darker, medium to full-bodied, and beautifully balanced on the palate. It's undeniably delicious and perfect for drinking over the coming 10-15 years. (2022)



Vinous (Antonio Galloni) (VN) : 92 Points (2019)

The 2019 Collina Dalla Valle is supple, racy and beautifully perfumed. In 2019, the Franc lends quite a bit of aromatic brilliance. Crushed flowers, kirsch and sweet red berry fruit are all nicely lifted in this very pretty, perfumed red blend from Dalla Valle. The Collina is all class, as it always is. It is also a tremendous value in the world of high-end Napa Valley wines.

