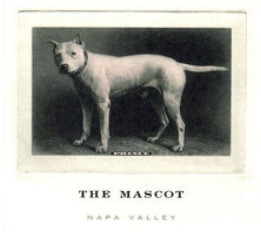


The Mascot

Combining energy and density, The Mascot 2017 offers a vivid snapshot of Napa Valley's hillside terroirs, showcasing ripe red fruit, vibrant acidity, and refined structure.





Napa Valley 2017

California, USA

Region and Vineyards

The Mascot draws its fruit from the younger vines of three iconic Napa Valley estates: **Harlan Estate**, **BOND**, and **Promontory**. These hillside vineyards, renowned for their complexity and depth, are planted on diverse soils and benefit from Napa's warm days and cool nights.

The 2017 vintage reflects the pedigree of these sites, where decades of meticulous farming have developed vines capable of withstanding the region's climatic challenges. The fruit for The Mascot comes from blocks recently replanted, capturing the energy and vibrancy of young vines.

Winemaking

The **2017 vintage** was marked by a challenging growing season, including hailstorms and heatwaves, followed by cooler conditions before harvest. This variability tested both vines and vineyard teams, but careful decision-making led to a balanced and expressive wine.

The grapes were hand-harvested before Napa's wildfires in autumn, ensuring purity and quality. The wine underwent fermentation and was aged to develop its refined structure and depth. With a production of **4,200 cases** and an ABV of **14.5%**, The Mascot 2017 exemplifies the benefits of patience and restraint in winemaking.

Tasting Notes

- **Color**: Deep ruby red.
- **Aromas**: Expressive notes of **red fruit**, **warm spice**, and **leather**, with subtle earthy undertones.
- **Palate**: Vibrant acidity and lithesome tannins frame flavors of **crushed berries**, **clove**, and hints of **forest floor**. The wine is fresh yet poised, with a crystalline structure and a radiant, transparent finish.

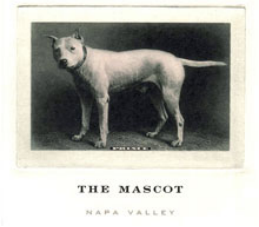
Alcohol :14,50 %

Composition: 100% Cabernet Sauvignon

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Napa Valley 2017

Did you know?

The Mascot was originally created as a small project for the Harlan family and close friends, with its first vintage in **2008**. Released to the public in **2013**, it provides a unique glimpse into the evolution of its legendary parent estates.

Wine Pairing Ideas

- **Grilled ribeye with rosemary butter**: Matches the wine's tannins and robust flavors.
- **Wild mushroom risotto**: Enhances the earthy and savory notes.
- **Beef tenderloin with red wine reduction**: Complements the wine's acidity and structure.
- **Aged Comté or Gruyère**: Balances the wine's freshness and complexity.