



Accendo
Cellars



ACCOLADES

94pts - *Vinous*, 01.2021

Napa Valley Red Wine

LARUEA
2018

"With this first vintage of Laurea, we have produced a wine that is approachable and pleasurable now, but it will age gracefully over time. Its fantastic flavors are juicy and friendly, and express an immediacy and charm that are irresistible."

- Nigel Kinsman, winemaker

TASTING NOTES

The opulent nose of this wine exhibits fresh and bright aromas of cranberries and raspberries, cedar and tobacco, with notes of dried flowers and herbs. In the mouth, the palate is juicy, rich and round, full of ripe flavors of red fruits carried by a framework of fine tannins that give the wine structure and grip, ending in a delicious, long finish with lingering touches of minerality.

PHILOSOPHY

2018 is the inaugural vintage of Laurea. After blending the Accendo Cellars flagship Cabernet Sauvignon, we realized that there was some really good wine that didn't fit the profile of the first wine. We decided to explore creating a new blend using some of the wine lots, many of which were used partly in the first wine, while others came from our younger vineyards. Our goal was to produce a more approachable, but still serious Cabernet-based blend.

We drew inspiration for Laurea from Daphne, which means "Laurel" in Greek. According to Greek mythology, Daphne was a river nymph loved by Apollo. Unfortunately for him, she was not interested, but that didn't stop his pursuit of her. She asked her father, Peneus, to transform her into something that would discourage Apollo. Peneus changed Daphne to a Laurel tree, as depicted by a statue sculpted by Gian Lorenzo Bernini (1598-1680) in 1622 on display in Rome's Galleria Borghese. Apollo's love for Daphne never ceased. He chose to remember her by claiming the Laurel tree as his symbol, and wore a laurel-leaf crown, which became synonymous with victors.

VARIETAL BLEND

95% Cabernet Sauvignon, 4% Petit Verdot,
1% Cabernet Franc

ALCOHOL

14.8%

PRODUCTION

645 cases (9LE)

VINTAGE NOTES

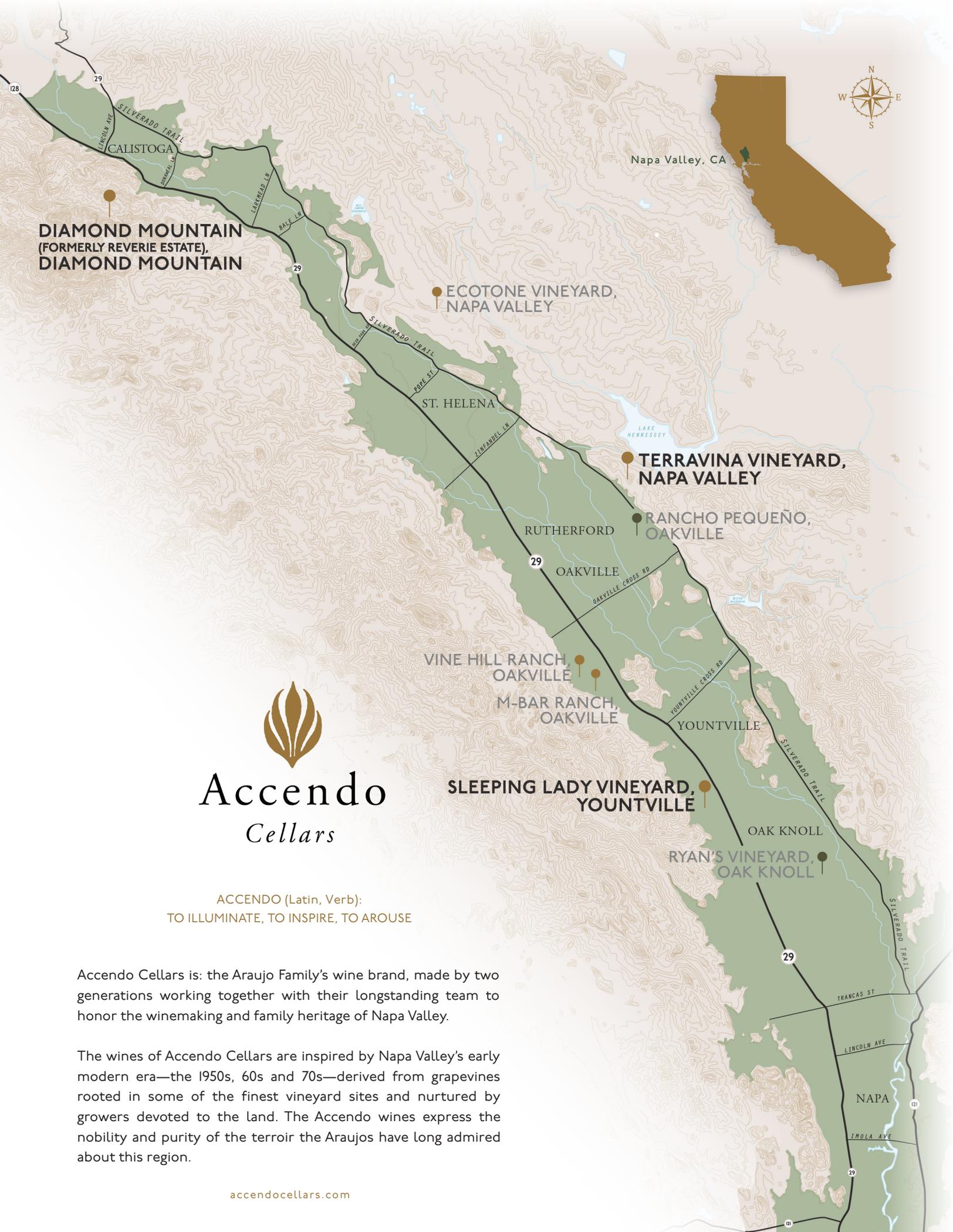
2018 in Napa Valley will be remembered as a moderate growing season, a welcome change from some very warm temperatures in previous years, and in terms of tons crushed, it was a record-breaking vintage. After soaking rains in March and April, fruitful buds and consistent temperatures during bloom in late May resulted in almost perfect fruit set. Summer months were characterized by mild temperatures, and with veraison finishing in July, the full clusters benefitted from long hang times in cool weather, maintaining their freshness and acidity. Winemakers were giddy with expectation as the generous crop continued to ripen slowly and evenly during superb September weather conditions, delaying the need to harvest; our first pick of Cabernet Sauvignon was not until October 1st at Vine Hill Ranch. Our long, leisurely harvest was completed on October 20th with Petit Verdot from Thorevilos Vineyard. The grapes were all harvested by hand and brought to Wheeler Farms Winery for crush. The resulting wine was aged in new and used French oak barrels for 21 months and bottled on July 23rd, 2020.

HAND HARVESTED

October 1 - 20, 2018

WINEMAKING

Aged for 21 months in new and used French oak barrels.



**DIAMOND MOUNTAIN
(FORMERLY REVERIE ESTATE),
DIAMOND MOUNTAIN**

**ECOTONE VINEYARD,
NAPA VALLEY**

Napa Valley, CA

**TERRAVINA VINEYARD,
NAPA VALLEY**

**RANCHO PEQUEÑO,
OAKVILLE**

**VINE HILL RANCH,
OAKVILLE**

**M-BAR RANCH,
OAKVILLE**

**SLEEPING LADY VINEYARD,
YOUNTVILLE**

**RYAN'S VINEYARD,
OAK KNOLL**



Accendo
Cellars

ACCENDO (Latin, Verb):
TO ILLUMINATE, TO INSPIRE, TO AROUSE

Accendo Cellars is: the Araujo Family's wine brand, made by two generations working together with their longstanding team to honor the winemaking and family heritage of Napa Valley.

The wines of Accendo Cellars are inspired by Napa Valley's early modern era—the 1950s, 60s and 70s—derived from grapevines rooted in some of the finest vineyard sites and nurtured by growers devoted to the land. The Accendo wines express the nobility and purity of the terroir the Araujos have long admired about this region.

accendocellars.com