

# PEJU

In 1983, Tony and Herta(HB) Peju purchased thirty acres of vines in the famed Rutherford district of the Napa Valley. They worked hard to build a winery, plant estate vineyards and raise their family. They remain family-owned, with their two daughters, Ariana and Lisa guiding the business today. Ariana and Lisa are bringing fresh innovation while maintaining the meticulous focus on quality that began over 35 years ago. With its landmark tower and warm hospitality, PEJU Winery is an integral part of the Napa Valley landscape.



**H.B. RESERVE**  
**CABERNET SAUVIGNON**  
NAPA VALLEY  
2017

## TASTING

The perfect mix of deep, gravelly soil, early morning fog and lengthy days of sunshine, our H.B. Reserve is a true expression of the Rutherford winemaking region. Aromas of cedar box, bay leaf, and white pepper leap from the glass. Focused with concentrated complexity this wine exhibits flavors of ripe red fruit, cherry cola, mocha and coco nibs that are supported by a 'fine dusty tannin' effect. Each sip with a more delicious and lingering finish than the last.

## DETAILS

Appellation:	Rutherford	Bottling:	June 2020
Composition:	100% Cabernet Sauvignon	Release:	November 2020
Oak:	French oak, 76% new	Production:	199
Harvest:	October 2017	Winemaker:	Sara Fowler
		Alcohol:	14.4%

## ACCOLADES

98 Points & Best of Class *American Fine Wine Competition - The invitational*

## VINEYARDS

We believe that great wines are made in the vineyard and we are committed to farming sustainably and naturally to preserve these properties for the long term. We are certified Napa Green at our Rutherford winery and vineyard. In 2019 all six of our estate vineyards were certified Fish Friendly Farming, as apart of our ongoing commitment to sustainability.

## VINTAGE

2017 began with abundant rainfall, followed by a mild Spring resulting in extended flowering. A Labor Day weekend heatwave kicked harvest into high gear, then cool weather allowed sugar levels to return to normal. The 2017 vintage wines display "finesse," "great complexity of flavor" and "elegance."

