



2017 ULYSSES Napa Valley

TASTING NOTES

With black tea leaf and brioche, Ulysses 2017 delivers dense layers of deep cherry, balsamic, peat, forest berries and fresh walnut, woven through a finely grained texture, and a lingering warm cacao powder finish.

VINTAGE SUMMARY

A very wet winter and spring, seasonal rainfall was twice the historical average. With soil water reserves full and warm temperatures in May and June, vines grew quickly and luxuriantly.

Several significant heat waves were recorded in June, July, August, and September with a record-breaking 112°F on September 1st.

Ripening was fast and homogenous. The severe heat wave before harvest induced significant crop loss. To maintain quality, fruit selection was critical and resulted in our smallest vintage since 1988.

Budbreak:	March 30
Bloom:	May 18
Veraison:	August 1
Harvest Start:	September 15
Harvest End:	October 3
Yields:	2.2 – 3.1 tons/acre
Bottling:	July 2019
Cases Produced:	1000
Release Date:	March 2021

In 2017 the Ulysses wine label has been slightly modified, indicating the Oakville provenance, and bearing the signature of Christian Moueix.

Ulysses is a Cabernet Sauvignon with a touch of Cabernet Franc and Petit Verdot produced from Ulysses Vineyard, Oakville, California.