



2020 BLOCK FIVE

The 2020 BLOCK FIVE announces itself from the glass with vibrant dark fruit, anise, black fig, olive, saddle leather, and hints of slate rock, cement and toasted oak. Juicy bright fruits on the palate brim with energy and a zippy acid that carries the wine forward. Its solid structure builds with tannin and notes of tobacco, allspice and black tea overlaying black fruits that lead into a long bold finish.

WINEMAKERS NOTES:

The grapes for this wine were hand selected in the vineyard when they were harvested from a single block on September 25 and then hand sorted twice in the winery to make sure only the best reached the fermentation tank. Once in the tank, the grapes sat cold a few days developing color, flavor and aroma before starting to ferment. The tank was gently punched down and pumped over for 16 days to carefully extract all of the color, aroma and flavor from the grapes. The juice was then drained and skins pressed before being filled into barrels. The wine finished a native malolactic fermentation in the barrels in about two months and was aged for 21 months in small French oak barrels (14% new) and bottled in July 2022.

APPELLATION:	OAKVILLE
VARIETAL:	100% CABERNET SAUVIGNON
ABV:	14.9%
PH:	3.73
TA:	6.35
PRODUCTION:	348 CASES
MSRP:	\$125

THE FRIAS STORY:

In 1977 Manny Frias Sr. purchased 100 acres at the base of the iconic Spring Mountain District in Napa Valley. In 1985, five of those acres were planted, and FRIAS Family Vineyard was born. The first vintage was 1991, and since then, the vineyards have expanded to over 13 acres planted to Cabernet Sauvignon. FRIAS also produces wines from single vineyards in Oakville and Yountville from families with whom they have long-standing relationships.

Second-generation brothers Fernando & Manny Frias Jr. are now at the helm, and continue the quest for excellence with their family-owned and artisanal winery. Winemaker Todd Heth has been with the team since 2004 crafting these polished and powerful wines.