

FREEMARK ABBEY



NAPA VALLEY

## 2016 RESTORATION RED

*Napa Valley*

**DIRECTOR OF WINEMAKING-** *Ted Edwards*

**WINEMAKING TEAM-** *Kristy Melton, Gabe Valenzuela,  
Barrett Anderson*

### VINTAGE & WINEMAKER'S NOTES

Dark ruby in color, the aroma has boysenberry and dried cranberry notes. The nose is complex with nuances of aromatic cedar, dusty forest floor and dark chocolate brownie dusted with cocoa powder. The sweet oak spice is prominent yet integrated with the flavors. The flavor is big, voluptuous, and elegant, with rich great depth of dark cherry and Santa Rosa plum. With balanced acidity, good body and texture, the tannins are well resolved, providing a very long fruitful finish.

### PRIMARY VINEYARD

Yverdon Vineyard—Spring Mountain (77.1%): Located on the east side of Spring Mountain, the soils are sedimentary, shallow, generally well drained, sandy loam in texture, uniquely mineral rich, and acidic with low fertility. They yield wines that are distinctive, dark fruits with firm tannin.

Wurtle—Spring Mountain (22.8%): Located on the east side of Spring Mountain, the soils are sedimentary, shallow, generally well drained, sandy loam in texture, uniquely mineral rich, and acidic with low fertility. They yield wines that are distinctive, dark fruits with firm tannin.

Keyes—Howell Mountain (.1%): Located near the town of Angwin, at roughly 1850 ft. elevation, this Howell Mountain vineyard sits adjacent to the Las Posadas State Forest. The mountainous soil is predominantly volcanic, shallow with low fertility, and producing merlot that expresses dark fruits like blackberry and dark currant.

### GROWING SEASON NOTES

The winter continued a dry weather pattern and bud break was early. The growing season was moderate, near ideal, and on an early pace. Most varieties were harvested in September with a final wrap up on October 10th, getting it all in before any rains developed.

### COMPOSITION:

45.3% Cabernet Sauvignon  
29% Merlot  
16.1% Cabernet Franc  
9.6% Petit Verdot

### AGE OF VINES & SOIL TYPE:

Yverdon was planted in 2006 on gravelly, boomer loam. Wurtle was planted in 1991, same soil composition.

### FERMENTATION:

Predominantly fermented with native yeast and natural m/L

### BARRELS:

French oak (70% new); World Cooperage with miscellaneous cooperages; barrel aged 26 months

### BOTTLING DATE:

February 2019

### ALCOHOL:

13.8%

### PH:

3.65

### ACID:

0.66g/100ml

### LIFE SPAN IN PROPER CELLAR:

20-30 years

### HARVEST DATE & SUGAR:

9/24-10/21, Brix ranged from 24.8°-27.0°

### CASES PRODUCED:

584