



2016 SYCAMORE VINEYARD CABERNET SAUVIGNON

Napa Valley

DIRECTOR OF WINEMAKING- *Ted Edwards*

ASSOCIATE WINEMAKERS- *Kristy Melton, Gabe Valenzuela,
Barrett Anderson*

VINTAGE & WINEMAKER'S NOTES

Opaque dark ruby describes the color of this Rutherford wine. Black currant and Boysenberry notes dominate the aroma, with dark chocolate truffle, cocoa powder, Worcester sauce, crimini mushrooms and forest floor adding to the complexity. The oak adds the right amount of complexity with aromatic cedar, cinnamon and clove. The wine has great depth of black fruit flavor, with a strong expression of sweet black cherry. This full bodied cabernet sauvignon has resolved tannins yet firm structure, with good acidity. Lovely long finish.

PRIMARY VINEYARD

Sycamore Vineyard—Rutherford (100%): Small 24 acre vineyard located about 1.2 miles south of Bosché, right up against the Mayacamas Range, this vineyard has a rich clay loam. Sycamore Vineyard produces small berries reminiscent of mountain fruit berries, with intense extract of color and flavor. The color is very dark early in the fermentation, with flavors of black currant and black berry with a forest floor complexity.

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:

88.5% Cabernet Sauvignon
2.2% Petit Verdot
2.2% Cabernet Franc
7.1% Merlot

AGE OF VINES & SOIL TYPE:

4 - 22 years; sloping rich clay loam
formed by alluvial deposits

FERMENTATION:

After a five day cold soak, fermentation
was in stainless steel fermentors at
75°-86° for 10 - 28 days skin contact

AGING:

Barrels: French oak (66% new)
Cooperage: World Cooperage,
Marchive, Sylvain
Aged in Barrel: 27.2 months

BOTTLING DATE:

March 2019

ALCOHOL:

14.5%

PH:

3.58

ACID:

0.63g/100ml

RESIDUAL SUGAR:

.07g/L

LIFE SPAN IN PROPER CELLAR:

20 - 30 years

HARVEST DATE & SUGAR:

Cab Franc 9/26 at 26.8° Brix, Merlot
09/27.1 at 26.1° Brix, Petit verdot 9/26 at
27.1° Brix and Cab Sauvignon 9/23-9/27
at ~26.0° Brix