

FREEMARK ABBEY



NAPA VALLEY

2016 PARTNER'S BLEND RED WINE

Napa Valley

DIRECTOR OF WINEMAKING- *Ted Edwards*

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

VINTAGE & WINEMAKER'S NOTES

Dark ruby in color, aromas of dark cherry and plum along with new leather, milk chocolate, Red Vine licorice, arugula, and Herbs de Provence, help to describe the nose. With integrated oak and resolved tannin, dark plum flavors dominate with a blackberry bramble note. Well balanced, this wine has a great long finish.

PRIMARY VINEYARD

Stage Coach Vineyard—Atlas Peak (71.5%): These grapes were sorted from the Atlas Peak area of the Stage Coach Vineyard, located north east of Napa at approximately 1500 ft. elevation. Composed of ancient volcanic soils, the vineyard is carved out of rocky terrain, sage brush and chaparral. The grape vines struggle in this environment, creating grapes that are small and very concentrated. The Merlot grapes ripen very evenly, yielding great dark cherry depth with an incredible distinctiveness that can only be derived from the terroir of Stage Coach.

Sycamore Vineyard—Rutherford (18.9%): Small 24 acre vineyard located about 1.2 miles south of Bosche, 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.

Herrick II—Yountville (9.6%): Located on the west side of the Napa River. The soil is alluvial rich clay loam, producing grapes with typical varietal character flavors of Santa Rosa plum and dark cherry with a relatively soft finish.

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:

71.5% Merlot
18.4% Cabernet Franc
9.6% Malbec
0.5% Cabernet Sauvignon

AGE OF VINES & SOIL TYPE:

The Stage Coach vines were planted in 2000, the soils are volcanic, craggy and rocky, the Sycamore CF was planted in 1996 with Bale loam soils, the Herrick II MB was planted in 1997 on alluvial rich clay loam.

FERMENTATION:

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

BARRELS:

French oak (38% new); World Cooperage; barrel aged 15.6 months

BOTTLING DATE:

April 2018

ALCOHOL:

14.7%

PH:

3.48

ACID:

0.64g/100ml

LIFE SPAN IN PROPER CELLAR:

15 years+

HARVEST DATE & SUGAR:

Merlot was harvested 9/14, 9/20 at 26.2° Brix, Cabernet Franc was harvested 9/26 at 26.8° Brix, Malbec was harvested 10/3 at 23.8° Brix