



2016
OAKVILLE CABERNET SAUVIGNON
Napa Valley

DIRECTOR OF WINEMAKING- *Ted Edwards*

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

VINTAGE & WINEMAKER'S NOTES

Opaque dark ruby describes the color of this Oakville wine. Exceptionally complex, black berry syrup and baked cherry pie dominate the fruit aroma, with nuances of cinnamon, clove, tobacco, black pepper and forest floor. Very well integrated, the barrel aging added the right amount of complexity with French oak spices, aromatic cedar and vanilla on the back end. The wine has great depth of black fruit flavor, with a strong expression of sweet dark cherry and blackberry. This full-bodied cabernet sauvignon has a smooth entry with well resolved tannins giving it structure yet a relatively soft finish. Well balanced with good acidity, the Oakville Cab is a pleasure now and has great aging potential.

PRIMARY VINEYARD

Oakville Reach—Oakville (100%): Located at the southern end of the Oakville AVA, east side of Hwy 29 and just north of Yountville, the vineyard soil is gravelly alluvial loam, similar to the To Kalon vineyard on the west side of the Hwy. The climate is moderately warm in the afternoons, and strongly affected by the night and early morning fog, which helps to keep acidity levels in balance. Our Oakville Cabernet Sauvignon expresses rich dark fruit like black currant with a tremendous depth of flavor and balanced tannin.

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:
100% Cabernet Sauvignon

AGE OF VINES & SOIL TYPE:
Planted in 2006; rich Bale 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.

BARRELS:
French oak (61% new); World Cooperage; barrel aged 27 months

BOTTLING DATE:
February 2019

ALCOHOL:
14.1%

PH:
3.83

ACID:
0.55g/100ml

RESIDUAL SUGAR:
Dry

LIFE SPAN IN PROPER CELLAR:
20 – 30 years

HARVEST DATE & SUGAR:
9/27, 9/30 and 10/1 with an average 25.3° Brix

CASES PRODUCED:
587