



# 2016 JOSEPHINE RED WINE

*Napa Valley*

**WINEMAKER EMERITUS-** *Ted Edwards*    **WINEMAKER-** *Kristy Melton*

## VINTAGE AND WINEMAKER'S NOTES

This wine is dark ruby/garnet in color. The aroma has a foundation of black fruit and dark cherry, with dark chocolate, black pepper, chai tea, coffee and espresso spices adding to the complexity. The wine is supple, with an expression of Malbec, fennel and black licorice. The flavor is balanced with dark cherry notes, and a bright crispness with fairly resolved tannins, yielding a long flavorful finish.

## PRIMARY VINEYARDS

Van Z—St. Helena (38.6%) Northeast and a stone's throw from downtown St. Helena, this cabernet sauvignon is planted on a very gravelly clay loam soil. Warm and very well drained soil, the vineyard ripens relatively early, producing very small berries that impart rich dark black fruit flavors coupled with very dark color.

Freemark Abbey Vineyard—St. Helena AVA (28.4%) Adjacent to the stone cellar of Freemark Abbey and on the property where Josephine originally grew her vines in 1886, Merlot, Malbec and Cab Franc are planted on a very gravelly clay loam. With this well drained soil, in the St. Helena appellation, this vineyard ripens relatively early, imparting rich dark black fruit flavors coupled with very dark color.

Ahern Vineyard—St. Helena AVA (21.0%) Just north of Freemark Abbey Winery is the Ahern Vineyard, this 3.8 acres of Cabernet Sauvignon is located on the crest of Tychson Hill. Still owned by the estate of Abbey Ahern that started the winery post prohibition, this Cabernet is known for low crop, which produces very small berries that yield a distinctive dark cherry and eucalyptus aroma. The north side of the vineyard is bordered by eucalyptus trees, which add interesting notes to the soil.

JFW Oakville Vineyard—Oakville AVA (8.0) 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.

Herrick 2—Yountville AVA (4.0) located in the heart of the Yountville Appellation, west of the Napa River. The soil is alluvial rich clay loam, producing grapes with typical varietal character flavors of dark plum, cherry and arugula.

## 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, allowing us to receive in all the fruit prior to any rains developing.

## COMPOSITION:

67.6% Cabernet Sauvignon  
24.7% Merlot  
4.2% Malbec  
3.5% Cab Franc

## HARVEST DATES AND SUGAR:

Various dates between 9/6-10/3, at roughly 25 degrees Brix.

## AGE OF VINES AND SOIL TYPE:

The Freemark and Ahern vineyard were planted in 1998; well-drained gravelly loam. VanZ vineyards are well-drained loam and clay loams, formed by alluvial deposits, age of vines is unknown, most probably 25+.

## FERMENTATION:

After a 5 day cold soak, the must was allowed to warm and yeast D254 or F15 was added. Fermentation was in stainless steel tanks for 10-14 days at 76°-88°F, with pump over twice a day. Malolactic inoculation occurred at the end of primary fermentation.

**ALCOHOL:** 14.2%    **PH:** 3.59    **ACID:** 0.64g/L

**RESIDUAL SUGAR:** Dry

## AGING:

Barrels: Aged for 27.6 months in 59 gallon French oak barrels.  
Approx. 66% new French oak

## LIFE SPAN IN PROPER CELLAR:

20-25 years

## NUMBER OF CASES PRODUCED:

597

## BOTTLED:

April 2019