

FREEMARK ABBEY



NAPA VALLEY

# 2016 CABERNET BOSCHÉ CABERNET SAUVIGNON

*Napa Valley*

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

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

## VINTAGE & WINEMAKER'S NOTES

Dark ruby in color, the fruit in the aroma is black cherry, blueberry and red raspberry. The bright fruit is complimented with dark chocolate, black pepper, forest floor, aromatic cedar and leather notes. The oak spice is fairly integrated, adding to the overall complexity. The texture on the palate has a smooth entry, with dark cherry flavor. The tannins are well resolved, yet promise the ability for long aging. The fruit acidity provides a very pleasant lengthy finish.

## PRIMARY VINEYARD

Bosché Vineyard—Rutherford (100%): A small 22 acre vineyard located west of Hwy. 29, on the famed Rutherford Bench, the Bosché vineyard has very deep gravelly soils. A seasonal creek crosses the vineyard which indicates the water table to be high in the spring, providing water and nutrients for new shoot growth. As veraison approaches the water table drops, stressing the wines and intensifying the dark velvety fruit flavors. This is a natural area to grow Bordeaux varietals with dry farming or minimal drip irrigation.

## 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:

89.8% Cabernet Sauvignon  
10.2% Merlot

## FERMENTATION:

After a 5 day cold soak, the wine was fermented in stainless steel fermenters at 75° - 86° for 10 - 28 days skin contact

## AGING:

Aging: 59 gallon barrel  
Barrels: French oak (67% new)  
Cooperage: World Cooperage, Nadalie, Sylvain, Demptos and Marchive  
Aged in Barrel: 27.5 months

## BOTTLING DATE:

March 2019

## ALCOHOL:

14.5%

## PH:

3.45

## ACID:

0.65g/L

## LIFE SPAN IN PROPER CELLAR:

20 - 30 years

## HARVEST DATE & SUGAR:

9/6 for Merlot at 25.3° Brix and  
9/21-10/7 for Cabernet, ~ 25.8° Brix