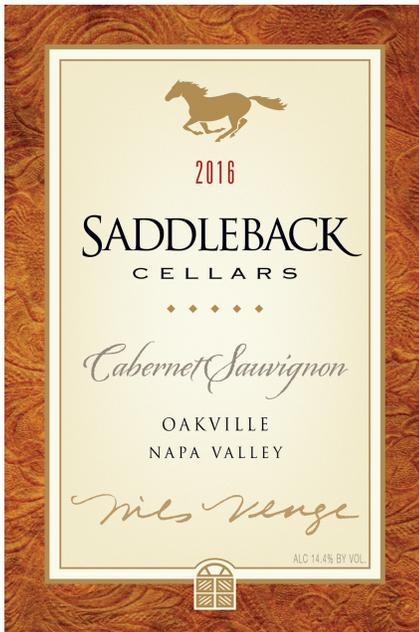




2016 Cabernet Sauvignon



Appellation:	Oakville, Napa Valley
Varietals:	87% Cabernet Sauvignon, 10% Petit Verdot, 3% Merlot
Harvested:	September 24, 2016
Cooperage:	24 months in 60% New French Oak, 10% New American
Alcohol:	14.4%
Bottled:	January 29, 2019
Released:	10/01/2020
Cases Produced:	846 cases

Tech Details:

- Average sugar: 24.5 Brix
- Total acidity: 6.0g/L
- pH: 3.63
- RS 0.1 g/L

FERMENTATION AND AGING: After the grapes were put through the crusher/de-stemmer they went to tank for a two day cold soak. The must was inoculated with cultured ICVD254 yeast, and fermented and pumped over for 12 days at an average of 90 degrees Fahrenheit. The must was pumped over at least three times daily to enhance color, flavor and tannin extraction from the skins. After two rackings, the wine was transferred to 60% new French oak barrels. The wine underwent its own malolactic conversion in the barrel over a 20-month aging period.

CHARACTERISTICS: This substantial 2016 Cabernet Sauvignon is a truly stunning! On the nose, complimentary oak, with pleasing aromas of black cherry, blackberry, graphite and light anise. On the palate, it approaches with a balanced, full bodied mouthfeel. It engages the palate with bold tannins and balances gracefully with blackberry compote, black cherry, leather and a hint of anise. A flavorful finish is generous with lingering notes of black pepper. Perfectly paired with your favorite cut of beef or tomato based pasta dish. Another amazing vintage of Cabernet Sauvignon from the 'King of Cabs'!

Wine Specator: *This has the well-defined fruit and racy graphite edge that typifies the vintage, with a core of steeped black currant and plum fruit and extra mesquite, sassafras and warm earth nuances throughout. The richness makes this tempting now, but no rush. Drink now through 2030. _J.M. -*
- 92 points