# DAOU

*Reserve*

## CABERNET SAUVIGNON


**THE WINE** | From one of the greatest vintages Paso Robles has seen comes this captivating and impressive Cabernet Sauvignon. The bouquet is a profusion of black cherry and Oregon blackberry aromas, laced with cigar box, desert sage and peppermint. A multitude of layers unfold revealing blueberry, cassis, leather, black plum and crushed stone with highlights of wild mushroom, bay leaf and white pepper. Voluptuous and voluminous on the palate, the formidable fruit is accentuated with earthy undertones. The marvelous mouthfeel with firm, mature tannins results in a weighty yet velvety texture that gently surrenders to an elegant, powerful finish.

**THE VINTAGE** | If there was ever a perfect vintage, 2016 would be it. Bud break started early March and the warmth set in very quickly. The onset of veraison came rapidly and earlier than normal because of a very warm June and July. There were a few scares because of the raging fires throughout the region but fortunately our grapes were not affected. In the month of August, approximately one week away from harvest, very cold weather set in and the sugars stopped accumulating for several weeks allowing the perfect hang time to occur. The 2016 vintage allowed us to make our darkest, most concentrated wines yet. The longer hang time led to supple and very well integrated tannins. The 2016 wines will be long lived.

**DAOU VINEYARDS & WINERY** | Family owned and operated, DAOU Vineyards & Winery is committed to producing collectible, world-class wines to rival the most respected appellations in the world. DAOU Mountain's combination of remarkable geology, microclimate, a 2,200-foot elevation, and steep slopes gives it a terroir described as "a jewel of ecological elements." As stewards of this beautiful terroir, our goal is to make fine wines that honestly and accurately reflect the potential of the estate.

**ACCOLADES** | 91-93+ points, Robert Parker's Wine Advocate

**BARREL AGING** | 20 months in 50% new French oak

**ALCOHOL** | 14.5%

2016