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C A B E R N E T S A U V I G N O N

N A P A V A L L E Y

The extraordinary quality of this wine originates in Napa Valley's generous *terroir*. When I taste this, I'm reminded why Cabernet Sauvignon is the varietal on which Robert Mondavi built his reputation.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

85% Cabernet Sauvignon
7% Petit Verdot
5% Merlot
3% Cabernet Franc

Flavor descriptors:

Our 2016 Napa Valley Cabernet Sauvignon delivers mouth filling, deeply intense blackberry fruit across the palate with clove and cardamom spice complexity and dusty tannins that add structure to the juicy fullness of the fruit.

Wine analysis:

Total acid: 6.3 g/L
Final pH: 3.71
Residual sugar: 0.29 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

Generous winter rains helped alleviate the drought conditions of the past four years, and the 2016 growing season started early. Throughout the summer months, we enjoyed cooler than average daytime highs and cool evenings, providing balancing acidity to our sun-ripened grapes. The near-perfect growing season continued through harvest and our grapes were safely in the cellar as the valley's first significant rainstorm arrived late October. We are grateful for a fifth consecutive vintage of stellar quality Napa Valley wines. Our selected grapes for our Napa Valley Cabernet Sauvignon wine were picked between September 9th and October 11th.

• V I N E Y A R D S •

Fruit for our Napa Valley Cabernet includes two of the valley's most renowned sub-appellations: Oakville, located on a well-drained alluvial bench, and Stag's Leap district, coming from our Wappo Hill Vineyard. The varying mesoclimates and soils of these vineyard sites elicit a wonderfully concentrated, expressive, and classic Napa Valley Cabernet Sauvignon and are combined with fruit from a number of the area's finest vineyards for the perfect expression of the region.

Appellation: Napa Valley AVA

Key Grape Sourcing: Oakville and Stag's Leap District

• W I N E M A K I N G •

The grapes were hand harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently de-stemmed directly into traditional oak tanks for cold soak, fermentation and extended maceration—a total of 24 days of wine to skin contact—maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wine was drained and gently pressed into French oak barrels (19% new) for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the 17 months of barrel aging. The wine was bottled in May 2018.

C A S E S P R O D U C E D : 9 5 , 6 6 3

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