

2016 CABERNET SAUVIGNON – DRY CREEK VALLEY



2015 Vintage

90 POINTS

Wine Enthusiast Magazine

93 POINTS

WineReviewOnline.com

HIGHLY RECOMMENDED

California Grapevine



HISTORY

The Dry Creek Valley is an undiscovered gem, producing some of the finest Cabernet Sauvignon in California. Primarily known for Zinfandel, the valley has almost as much Cabernet Sauvignon planted. Our region's unique *terroir* provides just the right growing conditions. A perfect microclimate, we are blessed with long days of vibrant sunshine and cool foggy evenings allowing for exquisitely ripened Cabernet Sauvignon grapes. Bright cherry fruit framed by floral and spice elements create wines that speak to the distinctive soil and growing conditions in our appellation.

GROWING SEASON

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

WINEMAKER COMMENTS

This impeccable Cabernet Sauvignon displays lively aromatics of black cherry, black currant and dried blueberry. Additional airing reveals nuances of dried Herbes de Provence, cola, leather and black olive. The palate is full-bodied and rich with elegant flavors of black currant and dried cranberry with notes of cocoa powder, espresso, nutmeg and cedar. The wine is fruit-forward and youthful, with fine tannins and a finish of black and white pepper. This Cabernet is very characteristic of a Dry Creek Valley Bordeaux-style wine. It offers intensity and richness and reflects the *terroir* beautifully.

RELEASE DATE	September 2018
BLEND	78% Cabernet Sauvignon, 10% Merlot, 5% Cabernet Franc, 5% Malbec, 2% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 22 - October 12, 2016
ALCOHOL	14.5%
FERMENTATION	7 - 16 days in fermenters at 84°F; pumped over twice daily.
BARREL AGING	17 months in French oak; 31% new oak
BRIX	Average 26.2
PH	3.65
TA	6.3g/L
SOILS	Benchland, rolling eastern hills and western mountain sites
VINE AGE	17 - 26 years
YIELDS	3.9 tons per acre