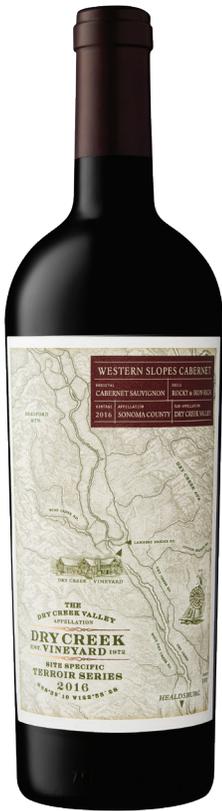


2016 WESTERN SLOPES CABERNET SAUVIGNON - DRY CREEK VALLEY



HISTORY

This high elevation Cabernet Sauvignon was inspired by our decades of working with Bordeaux varietals planted in the different districts and vineyards within Dry Creek Valley. Our family winery has always sought to match the best varietal to the vineyard for impeccably balanced and flavorful grapes. This exquisite Cabernet Sauvignon showcases some of the more extreme growing sites that lie on the western hillsides of Dry Creek Valley. The undulating nature of the terrain provides grapes that are beautifully ripened and lead to a wine that is silky, textured and complex.

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 vintage of Western Slopes Cabernet Sauvignon showcases the intense characters of a specific microregion on the western hillsides and mountains of Dry Creek Valley. Juicy aromas of black currant and cherry come forward initially. Additional airing reveals notes of black pepper, roasted almond and cedar. The palate is bold and luxurious with bright fruit flavors of blackberry, black currant and dried cranberry. The finish lingers with notes of cardamom, white pepper, dark chocolate and toasty cedar. Smooth and supple tannins frame this silky and elegant expression of high elevation Cabernet Sauvignon.

RELEASE DATE	September 2019
BLEND	82% Cabernet Sauvignon, 13% Malbec, 5% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 30 - October 5, 2016
ALCOHOL	14.2%
FERMENTATION	11 - 15 days in fermenters at 82°F - 88°F; pumped over twice daily.
BARREL AGING	20 months in French and Hungarian oak; 43% new oak
BRIX	Average 26.4
PH	3.64
TA	6.1g/L
SOILS	Rocky & iron rich
VINE AGE	6 - 26 years
YIELDS	3.4 tons per acre

