

2016 YOUNTVILLE CABERNET SAUVIGNON



Vineyard

Established more than 40 years ago, our Yountville property is nestled on the lower slopes and foothills of the Mayacamas Mountains in the heart of the Napa Valley region. This celebrated site features both alluvial valley floors and rocky foothills, and has a predominately eastern aspect with altitudes ranging between 150 and 350 feet. The local climate is moderated by heavy fogs that linger until late morning, providing a cooling influence as they stretch south towards San Pablo Bay. The wines are classic Napa Cabernet Sauvignons with rich and bold dark chocolate flavors and silky, mouth-filling structure.

VINTAGE CONDITIONS

2016 is a great vintage, driven by elegance and concentration. The growing season started early, as moderate conditions in July and August prompted the fruits' steady development. By the end of August—thanks to several warm days—the grapes achieved the perfect aromatic and phenolic ripeness. Devoid of excess sugar, the fruit produced wine that was concentrated and deep, while also bright and fresh.

VINIFICATION

Our 2016 Yountville Cabernet Sauvignon features fruit from blocks 3II and 3I2 with an average vine age of I9 years. Once harvested, the bunches are hand-sorted, destemmed and optically sorted—a process that allows us to examine each individual berry. We took extra care in utilizing only small cuves throughout the fermentation process, which aided in enhancing the skin contact and gently extracting the polyphenols. The must was fermented in separate lots, and—after undergoing malolactic fermentation in

barrel—was aged for I2 months. It was then blended and returned to barrel for another 6 months of aging.

TASTING NOTES

Much like its 2015 predecessor, the 2016 Yountville Cabernet boasts lush, velvety tannins and a full-bodied, round mouthfeel. However, it distinguishes itself with a nose that is notably earthy and ample—driven by dark fruit and mocha notes.

SERVING AND CELLARING

Enjoy at 60-65° F from 2019 to 2035

HARVEST DATES

September 27 - 30, 2016

COMPOSITION

100% Cabernet Sauvignon

PH 3.86 TA 5.6 g/L ALC 14.5%

