



## 2016 UNFILTERED CABERNET SAUVIGNON



### VINEYARD

Our Unfiltered Cabernet Sauvignon features grapes from some of the best sites within the Napa Valley. Harvested from our Spring Mountain, Mt. Veeder and Yountville appellation vineyards, the blended fruit represents the essence of premium Napa Valley Cabernet Sauvignon.

### 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

Once harvested and hand sorted, our Cabernet Sauvignon grapes were sent through an optical sorter, which inspected each individual berry to ensure perfect, uniform ripeness. The grape must underwent five days of cold maceration, followed by seven days of fermentation. To develop additional complexity, the wine rested on its skins for as many as 20 days before being pressed and aged for 14 months in French oak barrels, 15% of which were new.

### TASTING NOTES

Displaying a deep ruby color, the 2016 Unfiltered Cabernet Sauvignon is fresh, lush, and silky on the palate. Aromas of bramble berries, red cherry, and baking spices intermingle beautifully. While ready to drink now, this wine could easily age for another decade.

### SERVING AND CELLARING

Enjoy at 60–65°F from 2018 to 2028.

### HARVEST DATES

September 21 - October 13, 2016

### COMPOSITION

85.27% Cabernet Sauvignon  
5.93% Petit Verdot  
5.74% Merlot  
3.06% Cabernet Franc

PH 3.78 TA 5.6 g/L ALC 14%

