

2016 Hella•licious



Estate Grown and Bottled

Sonoma County

Fountaingrove District

Artisanal Production

118 cases produced

Technical Data

- Alcohol 1415.1.6 %
- pH 3.67
- TA 0.6 g/100 ml
- Malic Acid 0 mg/100 ml
- Residual Sugar 77 mg/100 ml
- Brix at Harvest
 - Merlot 27.6
 - Cabernet Sauvignon 25.5
 - Petit Verdot 25

Composition / Bordeaux Blend

30% Merlot • 50% Cabernet Sauvignon • 20% Petit Verdot

Vineyard

Our vineyard estate sits at an altitude of 1,300 feet in the Mayacamas Mountain Range. It benefits from the cool, evening Pacific Ocean breezes and receives early morning sun as it is above the fog line. All vines are grafted on 110R rootstock. The Merlot is Clone 3; the Cabernet Sauvignon is Clone 7 and Clone 15; the Petit Verdot is Clone 400.

Winemaking

The grapes were fermented in one ton, insulated fermenters and manually punched down, by the owner, 3-4 times per day. Fermentation lasted 8-14 days and then basket pressed. The young wine was transferred to oak barrels for the completion of primary and secondary fermentation.

Aging and Cooperage

Time in Barrel 22 months
New oak barrels 20%
New Barrel Composition
• American Oak 100 %

Production Dates

- Harvest 1289 Sept -12 Oct 2016
- Bottling 18 August 2018