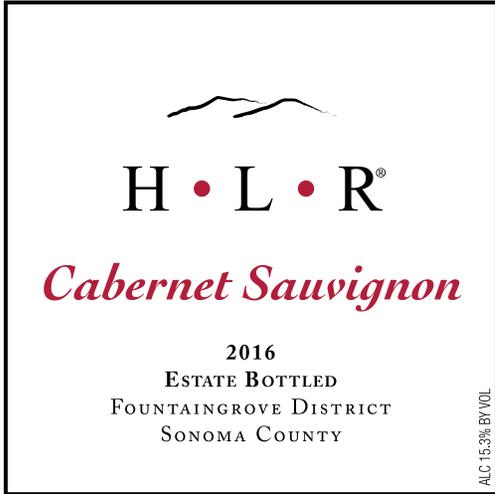


2016 Cabernet Sauvignon



Estate Grown and Bottled

Sonoma County

Fountaingrove District

Artisanal Production

242 cases produced

Technical Data

- Alcohol 15.3%
- pH 3.62
- TA 0.60 g/100 ml
- Malic Acid 1 mg/100 ml
- Residual Sugar 71 mg/100 ml
- Brix at Harvest
 - Clone 7 27.3
 - Clone 15 24.0

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. We have two clones of Cabernet Sauvignon: Clone 7 and Clone 15.

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 25 months

New oak barrels 38%

New Barrel Composition

- French Oak 67%
- American Oak 33%

Production Dates

- Harvest 3-12 October 2016
- Bottling 5 December 2016