



DISTRICT COLLECTION

YOUNTVILLE CABERNET SAUVIGNON

2016

IN THE VINEYARD

Harvested from a single vineyard on State Lane in the warmer northern reaches of Yountville, considered the “prime spot”, this 100% Cabernet Sauvignon benefited from the AVA’s rocky, well-drained soils and a long growing season that allowed the fruit time to develop unique flavor characteristics and truly demonstrate the region’s terroir

ABOUT THE VINTAGE

The 2016 vintage across California was a near-perfect growing season. A mild winter and spring led to a steady mild July and August, followed by warm days at the end of the season for the perfect ripeness. With warm days and cool nights in the summer, grape growers were able to maintain ideal acid levels with balanced, concentrated fruit flavors.

CONVERSATIONS WITH THE WINEMAKER

All clone 169, the grapes were fermented on the skins for 53 days with an extended maceration. After fermentation, the wine was gently pressed, racked and aged for 20 months in Demptos, Baron, and Taransaud French oak barrels, 63% new French oak. Tightly grained, French oak barrels from forests in the center of France impart their oak on wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

Our 2016 Yountville Cabernet Sauvignon is a dense purple color in the glass and opens with aromas of black cherry, ground herbs and sweet tobacco. On the palate, flavors of blackberries and vanilla are intertwined with nutmeg and clove creating a medium to full body wine with supple tannins and a long, silky finish.

TECHNICAL NOTES

APPELLATION: Yountville,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15% by vol.

PH: 3.71

TA: 6.7 g/L

AGING: 20 months in 63%
new French oak

