



2016 ESTATE CABERNET SAUVIGNON



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 100% new French oak

Appellation:
Coombsville

Production:
300 Cases

Final Chemistry:

TA: 6g/L

pH: 3.68

Alcohol: 14.7%

Residual Sugar: 0.02%

Bottled:
September 6th, 2018

Released:
October 21st, 2019

Growing Season

The fruit looked stunning this year! Crop levels were light once again due to five years of drought; however, the quality was amazing. Fortunately we did not suffer from any considerable heat spikes in 2016, which held back vine stress and yielded loose clusters with perfect berry size and highly concentrated flavors. Mother Nature has given us a fifth consecutive vintage of stellar quality in our Coombsville estate property.

Winemaking

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. A 48-hour cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

Coombsville fruit at its best. Subtle notes of black cherry, cocoa, cedar and tea leaves evolve into an opulent mid-palate with soft and well-integrated tannins. Its lovely texture combined with a long finish create a wine that is extremely approachable when young, with the potential to develop nicely in years to come. Drink at release or enjoy its evolution over the next 10 - 15 years.

