



2016 ATLAS PEAK CABERNET



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 75% new French oak

Appellation:
Atlas Peak

Production:
230 Cases

Final Chemistry:

TA: 5.9g/L

pH: 3.62

Alcohol: 14.7%

Residual Sugar: 0.02%

Bottled:
September 5th, 2018

Released:
March 18th, 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

Classic Cabernet Sauvignon from the Circle R Ranch Vineyard in Atlas Peak. Aromatic layers of cedar and cassis dovetail into dark blackberry and chocolate notes. Chalky and chewy tannins follow a fleshy broad mid-palate. Although well balanced for near term drinking, those with patience will be rewarded. Best in the 3 to 7 year range.

