



DISTRICT COLLECTION

ATLAS PEAK CABERNET SAUVIGNON

2016

IN THE VINEYARD

Our Atlas Peak Cabernet Sauvignon is harvested from one of the highest vineyards in the Napa Valley located at 1,483 feet in elevation. The higher elevation means cooler daytime temperatures and warmer night time temperatures so these grapes have prolonged hours of growth during the day as compared to the valley floor. All of the Cabernet Sauvignon comes from a single vineyard on volcanic soils above the fog line.

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

The grapes were fermented on the skins for an average of 50 days with pump overs twice daily. After native fermentation, the wine was gently pressed, racked and aged for 20 months in 44% new Demptos oak barrels. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

Deep garnet purple in color, this 2016 Cabernet Sauvignon has black cherry, crème de cassis, and black currant aromas with an underlying hint of smoked meat and cardamom. This is a big and rich wine with complex and balanced flavors of dark plum, raspberry and baking spices. The finish is long and savory with lingering acidity to leave your mouth watering.

TECHNICAL NOTES

APPELLATION: Atlas Peak,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.68

TA: 6.1 g/L

AGING: 20 months in 44%
new French oak

