




#### TECHNICAL NOTES

APPELLATION: COOMBSVILLE,  
Napa Valley

VARIETALS:  
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.64

TA: 6.2 g/L

AGING: 20 months in 32% new  
French oak

## DISTRICT COLLECTION

COOMBSVILLE CABERNET SAUVIGNON

2016

#### IN THE VINEYARD

The grapes for this 2016 release from Coombsville are from two vineyards located in the middle of the appellation's bowl-shaped valley. The fog tends to burn off later in the morning and settle faster than the rest of the valley. This creates cooler temperatures that lead to late ripening fruit which is some of the last to arrive in the winery and is widely recognized for its excellent texture and flavors.

#### 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

After harvesting on October 5th, the grapes were fermented on the skins for 45 days. After fermentation, the wine was gently pressed, racked and aged for 20 months in French oak barrels, 32% new French oak. Tightly grained French oak barrels slowly impart their rich flavors on wines for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon. The result is a balanced wine that is a true expression of the varietal and its terroir.

#### WINE PROFILE

Bright aromas of black cherry and garden herbs jump out of the glass of our 2016 Coombsville Cabernet Sauvignon. This wine features a plush, rounded mouthfeel bursting with dark fruit flavors and hints of black tea, leather, and bittersweet chocolate. Well integrated round tannins and a supple mouthfeel round out this Cabernet Sauvignon with its long, lingering finish.

