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## DISTRICT COLLECTION

OAK KNOLL CABERNET SAUVIGNON

**2016**

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### IN THE VINEYARD

The grapes for the Oak Knoll Cabernet Sauvignon are sourced from a single vineyard in the middle of the valley floor. The soils are based on the Pleasanton Loam Soils over a rocky sub-surface layer, creating very deep and well-drained soils.

### 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 harvested on October 11 and fermented on the skins for 49 days with extended maceration. A mixture of native and inoculated fermentations, the wine was gently pressed, racked and aged for 20 months in 52% new French Oak barrels primarily from Leroi and Demptos coopers. 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..

### TECHNICAL NOTES

**APPELLATION:** Oak Knoll,  
Napa Valley

**VARIETALS:**  
100% Cabernet Sauvignon

**ALCOHOL:** 14.5% by vol.

**PH:** 3.58

**TA:** 6.7 g/L

**AGING:** 20 months in 52%  
new French oak

### WINE PROFILE

Our 2016 Oak Knoll Cabernet Sauvignon offers enticing aromas of boysenberry and plum layered with bay leaf undertones. The palate is bursting with flavors of cedar, blackberry and a hint of vanilla. A round, full mouthfeel complimented by finely grained tannins leads to a long and bright finish.

