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## DISTRICT COLLECTION

SPRING MOUNTAIN CABERNET SAUVIGNON

**2016**

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### IN THE VINEYARD

The grapes for the Spring Mountain Cabernet Sauvignon were sourced from a single vineyard sitting at approximately 1,900 feet in elevation that features a mix of Boomer and Forward soils that are formed from weathered metavolcanics and igneous rocks, along with rhyolitic tuff. The well-drained volcanic and sedimentary soils coupled with high winter rainfall, cool springtime weather and warm harvest nights lead to a unique flavor profile. Intense fruit flavors and complex mountain tannins best characterize wines from this vineyard.

### 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

All Clone 7, the grapes were fermented on the skins for 50 days with pump overs twice daily. After native fermentation, the wine was gently pressed, racked and aged for 20 months in 59% new French oak barrels from coopers Ermitage and Seguin Moreau. 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

Our 2016 Spring Mountain Cabernet Sauvignon opens with enticing aromas of black currant, clove and a hint of bittersweet tobacco. On the palate, this wine bursts open with flavors of dark plums, licorice and black tea with balanced mineral notes that leads to a long, satisfying finish.

### TECHNICAL NOTES

**APPELLATION:** Spring Mountain,  
Napa Valley

**VARIETALS:**  
100% Cabernet Sauvignon

**ALCOHOL:** 15% by vol.

**PH:** 3.65

**TA:** 6.4 g/L

**AGING:** 20 months in 59% new  
French oak

