

PRIVATE RESERVE

CABERNET SAUVIGNON 2016

The Private Reserve wines are the ultimate wines within the portfolio, limited in production, sourced from the finest vineyards in Sonoma County, from appellations best suited for a specific varietal given the dramatic diversity in climatic and soil conditions across the County.

This 2016 Private Reserve Cabernet Sauvignon was harvested from select vineyards throughout Sonoma County that were individually picked under the direction from our winemaker and contribute to the perfect blend of fruit from warmer and cooler regions to develop into a rich. flavorful wine.



2016 was a near perfect growing season with warm days and cool nights in the summer allowing grapes to maintain ideal acid levels with balanced, concentrated fruit flavors. The grapes were hand harvested October I — October 8 and hand-sorted before undergoing a shortened maceration averaging 16 days due to the intensity of color and tannins. After fermentation, the wine was gently pressed, racked and aged for 20 months in 100% French oak, 33% new. Tightly grained French oak barrels from forests in the center of France impart their oak on wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences. The result is a balanced wine that is a true expression of its Sonoma County terroir.

Our 2015 Private Reserve Cabernet Sauvignon opens with seductive dark fruit aromas of black plum, blackberry and black currant. The plush entry showcases flavors of raspberry, cherry and cocoa. This is a structured Cabernet Sauvignon with fine-grained tannins and a long finish. This wine will age beautifully over the next eight to ten years.

Alcohol: 15.5%

pH: 3.79 Total Acidity: 5.6 g/L

Aging: 20 months in French oak barrels; 33% new oak