



DISTRICT COLLECTION

DIAMOND MOUNTAIN CABERNET SAUVIGNON

2016

IN THE VINEYARD

Our Diamond Mountain District Cabernet Sauvignon is harvested from southern facing slopes just north of Diamond Mountain Road. Our Cabernet Sauvignon grapes benefit from the well-draining volcanic soils and direct sunlight, resulting in grapes with brighter acidity and full-bodied, well-structured tannins.

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, the grapes were fermented on the skins for 31 days. After a native fermentation and extended maceration, the wine was gently pressed, racked and aged for 20 months in French oak barrels, 52% new French Oak. 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 to the Cabernet Sauvignon.

WINE PROFILE

Our 2016 Diamond Mountain Cabernet Sauvignon showcases beautifully the warmer mountain terroir in which it is grown. Opening with a bouquet of dried red fruit, espresso, and aged leather seamlessly intertwined. On the palate, this wine is full-bodied with concentrated flavors of red cherry, blackberry and finishing with an earthy minerality. The silky mouthfeel layered with the well-integrated tannins lead to a long savory finish.

TECHNICAL NOTES

APPELLATION: Diamond Mountain, Napa Valley

VARIETALS: 100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.78

TA: 6.3 g/L

AGING: 20 months in 52% new French oak

