



DISTRICT COLLECTION

OAKVILLE CABERNET SAUVIGNON

2016

IN THE VINEYARD

The grapes for the Oakville Cabernet Sauvignon were sourced from a single vineyard at the corner of Oakville cross road. This knoll-top vineyard is home to young vines that are expertly maintained and densely planted meter by meter for sun exposure and grape ripening maturity. The soil of this vineyard is Perkins Gravelly Loam soil which features weathers volcanic rock and alluvial sediments that create iron rich soil.

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 fermented on the skins for an average of 50 days with pump overs twice daily. After native fermentation, the wine was gently pressed, racked and aged for 20 months in 44% new Taransaud and Baron French oak barrels. 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

A deep garnet-purple color in the glass, our 2016 Oakville Cabernet Sauvignon showcases aromas of intense plum preserves and exotic spice notes that leap from the glass. This full-bodied, rich yet decadent Cabernet features intense flavors of dark fruit, chocolate, eucalyptus and a hint of cedar. Grainy tannins lead to a lively and long, opulent finish.

TECHNICAL NOTES

APPELLATION: Oakville,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15% by vol.

PH: 3.68

TA: 6.7 g/L

AGING: 20 months in 44%
new French oak

