

TECHNICAL NOTES

APPELLATION: St. Helena, Napa Vallev

VARIETALS:

100% Cabernet Sauvignon

ALCOHOL: 15%

PH: 3.84

AGING: 20 months in 70%

new French oak









DISTRICT COLLECTION

ST. HELENA CABERNET SAUVIGNON 2016

IN THE VINEYARD

The grapes for the St. Helena Cabernet Sauvignon were sourced from a single vineyard located on the West side of St. Helena. This vineyard is located on gravelly alluvial fan soil with excellent drainage, an essential component in high quality fruit development. The vines are less vigorous in this area of the Napa Valley, producing smaller berries and lower yields, for more concentrated, intense wines with good tannin structure. The wine is produced to showcase the terroir and distinct flavor characteristics of our cherished vineyards.

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 are clone 7 and were fermented on the skins for a total of 57 days. After extended maceration and fermentation, the wine was gently pressed, racked and aged for 20 months in 100% French oak barrels, with 70% in new oak from Ermitage and Taransaud coopers primarily. 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

Deep garnet-purple in the glass, our 2016 St. Helena Cabernet Sauvignon offers enticing aromas of baked cherries, cassis and a hint of tobacco. Flavors of warm plums with a touch of dusty soil burst through on a big, concentrated and full palate. This wine is packed with rich fruit and balanced with firm, grainy tannins that lead to a long, satisfying finish.