



A Cut Above.

2016 THE CLEAVER RED BLEND CALIFORNIA

The Cleaver is always a composite blend that is a fun puzzle to work on. It begins with tasting individual varietal lots from specific vineyards and then hand-selecting the ones that match our wine profile. Blending components is like adding the perfect amount and mix of spices to your favorite prime rib rub.

WINEMAKER NOTES

The 2016 vintage has a dark violet hue owed, in part, to the Petite Sirah. The first whiff entices with **black cherry**, *vanilla bean*, woodspice, and fresh rosemary. The palate is tightly wound with balanced acidity that perfectly weaves throughout this **full-bodied wine**.

The meat of the matter, The Cleaver wine taste profile, is a brilliant mixture of just-picked dark fruit like **plum** and **blackberry** from the Amador County Zinfandel as well as *dark Baker's chocolate*. The wine then brings on the **smooth, juicy mouthfeel** that makes it so food-friendly. The tannins are **silky** with a delicate nuance from French oak barrel aging.

VINTAGE

2016 vintage was a solid one throughout California. Fruit balance and physiological ripeness were optimal across all varieties despite the ongoing drought conditions. Yields were slightly lower with smaller berries. The result was grape clusters with dramatic intensity, color, and grace.

TECHNICAL DATA

Composition: 40% Petite Sirah, 40% Zinfandel, 20% Syrah

Appellation: California

Harvest: September-October 2016

Bottled: January 2017

ABV: 14.0% | pH: 3.72 | TA: 5.6 g/L

Barrel Aging: 17 months in French oak, 15% new

