**2016 CABERNET SAUVIGNON**  
**CALIFORNIA**

**GROW**
The 2016 vintage was “almost too perfect” with beautifully mild weather, and ideal growing conditions during flowering and bloom. The vintage started early and finished nearly two weeks ahead of a typical year. The berries were perfectly sized with abundant natural acidity and full opulent flavors making for a great vintage.

Our diverse vineyard sources hail from a wide geography as Cabernet Sauvignon thrives throughout the state of California. The tightly structured tannins of Mendocino County fruit marry well with the more plush fruit of Sonoma County, while juicy red and blue fruit components are obtained from the warmer climates of the Northern Interior. Each of these blend elements contributes a layer of texture and flavor to the wine profile. Collaboration with our grower partners in all regions ensures optimization of the crop in each climate and ensures that the signature character of each region is maximized for the final blend.

**MAKE**
Much lore surrounds the history of the Cabernet Sauvignon grape and its popularity serves to only make it more mysterious and compelling. Its name is widely thought to stem from the French word ‘sauvage’ meaning ‘wild’ and whether accurate or not, this purported origin seems apt for a grape that can be successfully grown in almost any climate. Adding to its allure is the varietal’s affinity for oak aging and the development of bottle bouquet both of which give the wine a long cellar life and complexity. Our 2016 Cabernet was harvested at night followed by traditional fermentation with pump-overs twice daily for soft extraction and 100% secondary malolactic fermentation. The wine was then aged in small French oak barrels for 14 months (20% new).

**TASTE**
Cabernet produces wines of great length and texture with rich fruit and underlying spice making it a fabulous partner to many cuisines. The rich ruby color and magenta hues of our 2016 California Cabernet Sauvignon lead to aromas of toffee, ripe plum, and currants with a hint of mocha and vanilla. Soft, smooth tannins and flavors of cocoa, cassis, and chocolate round out the finish. Pairs well with beef tenderloin, Ratatouille, leg of lamb, and grilled Portobello mushrooms.