

2016 Cabernet Sauvignon

Foss Valley Ranch Vineyard,
Atlas Peak, Napa Valley



Varietal Composition 96% Cabernet Sauvignon, 4% Petit Verdot

Appellation Atlas Peak, Napa Valley

Harvest October 2016

Technical Data ALC: 14.7% by vol.; TA: 6.4 G/L; pH: 3.46

Cooperage 22 Months in 100% French Oak Barrels (30% New)

Production 104 Cases

The 2016 Vintage

Bud break arrived early this year, beginning around Valentine's Day, and it was a cool and foggy season through August. We had no excessive heat in July, August or September, which provided for a longer hang time for the grapes. The grapes ripened uniformly and calmly at their own pace, yields were a tad higher, and the flavors are phenomenal.

About The Vineyard

The Foss Valley Ranch is located on a mountain top at nearly 1,500 feet in the Atlas Peak appellation, east side of Napa Valley. This picturesque site sits above the fog line and receives plenty of sunlight while its temperature stays cool throughout growing season. This condition gives us an extra two weeks of hang time and allows grapes to develop a great amount of phenolic components. The soils are derived from weathered igneous rock that spread uniformly through the vineyard and offer a high drainage capacity, which regulates vine vigor. Consequently, the terroir of Foss Valley Ranch provides the grapes with intense color, pure fruit flavor, and structured fine tannin.

Winemaking

The grapes for this wine were hand harvested at night and promptly brought over to the winery in the early morning. The fruit was hand-sorted, both clusters and berries, and promptly placed into both temperature controlled fermentation tanks and puncheon barrels. The 500 Liters puncheons confer exceptional integration of fruit with the new oak tannins. By achieving warmer fermentation temperatures, it allows for optimum extraction, flavor development and color stabilization.

Prior to fermentation, we cold soaked the fruit for 3 days, gently extracting color, flavor and tannin from the grape skins. Fermentation in puncheons lasted approximately 20 days, with three punchdowns a day. For the tank portion, we extended fermentation for 38 days, to round up the tannins. These distinct fermentation lots were aged separately for about 22 months, in 40% new French oak barrels. The winemaking team then created the final blend, attempting to achieve a well balanced, structured Cabernet Sauvignon that truly reflects the terroir of this unique AVA.

Tasting Notes

This Cabernet Sauvignon features vibrant aromas of black currant, boysenberry and plum, mingling with notes of dried fig and sage. Lively acidity balances the dark fruit on the palate and the velvety tannins lead to a silky texture and a long, lingering finish. A true, intense representation of an Atlas Peak cabernet sauvignon.