



History

Since the Anderson Valley is not warm enough to grow world-class Cabernet Sauvignon, we have always grown our fruit further inland -- in the Ukiah Valley -- where the cooling ocean fog is less common. We select gravelly and hillside soils for Cabernet; the vines struggle in these conditions resulting in low yields of grapes with exceptional flavor.

Winemaking

The cool summer of 2016 gave an even and steady fruit maturation, average yields and exquisite quality with small concentrated berries. Each vineyard block was hand-picked at optimal ripeness, destemmed, and fermented in a mix of small open-top fermenters and stainless steel tanks. After fermentation the grapes were pressed to a selection of oak barrels crafted by our favorite coopers where they aged for 16 months. Careful blending and minimal handling leads to this timeless classic from Mendocino County.

Tasting Notes

Enticing and inviting, our 2016 Cabernet Sauvignon exudes greatness. Veering to the dark side of the Cabernet Sauvignon spectrum, you will find aromas and flavors of black cherry, cassis, blackberry, plum, chocolate and clove. Sustained richness on the palate is held together with fine grain tannins and balanced acidity. At the dinner table, consider pairing with rib eye steaks, salami, salty cheeses, or dark chocolate.

Appellation: Mendocino

Fermentation: Stainless steel tanks

Maturation: 16 months in barrel

Alcohol: 13.9%

Cases produced: 3,332

Sugar at harvest: 24.3° - 27.2° Brix

Harvest dates: September 9 - October 7

Titrateable acid: 6.4 g/L

pH: 3.5

Cellaring: 7 - 10 years with careful aging