



*Tasting Notes:*

This packs warm dark currant, fig and blackberry compote flavors together at the core, with tobacco, charcoal, vanilla, and black licorice notes forming the foundation. Complex and structured, the palate features silky smooth tannins weaved with firm acidity.

*Vineyards:*

The Vintage Select combines lots from all of our vineyards to give the truest expression of the character of each vintage in Sonoma County. The Cabernet for the 2016 edition of this wine was sourced from two vineyards in Alexander Valley (60%) and our estate vineyard in Dry Creek Valley (30%). The blend also includes 5% Malbec from Blau Vineyard in Knights Valley and 5% Petit Verdot from Ellis Alden Vineyard in Alexander Valley.

*Vintage:*

While the winter preceding the 2016 growing season didn't completely alleviate the drought, it did provide at least some measure of much needed rains to dried-out vines. With a mild winter, the growing season again began ahead of schedule, as it had in 2014 & 2015. Relatively mild weather continued unabated throughout spring and summer, and there was a cold snap after the early grapes were harvested that allowed a bit of extra hang-time for our later ripening Cabernet lots. The estate vineyard was picked on September 27th and the grapes featured great balance and expressive flavors. Alexander Valley sites hung into October and provided structure and black fruit to the blend.

*Winemaking:*

The grapes were de-stemmed into small open-top tanks for a long cold soak to encourage development of color before fermentation began spontaneously with wild yeast. Fermentation continued without the addition of any chemicals or enzymes, aided only by the heat of the sun and gravity-fed "pump-overs" once per day. After pressing the wine went into French oak barrels – 30% of which were new – aged for 24 months, and was racked only once, immediately prior to bottling.