

# 2016 ROCKET SCIENCE RED

## BY CALDWELL NAPA VALLEY



Vintage:	Fifteenth
Composition:	47% Cabernet Sauvignon, 13% Petit Verdot, 12% Syrah, 10% Malbec, 5% Tannat, 5% Cabernet Franc, 3% Carménère, 3% Pinot Noir, 2% Merlot
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Vineyard Blocks:	15, 17, 18, Kreuzer
Yield:	3.5 Tons per Acre
Average Vine Age:	22 Years
Clone:	Multiple
Rootstock:	Multiple
Vintage Summary:	<p>The 2016 growing season started with a normal winter, and typical March bud break. Warm but unsettled weather followed, producing good uniformity and fruit set. Hot spikes in July made for a speedy, even veraison in reds, and early sugar accumulation in whites. August and September brought cool, ideal ripening weather, but a heat wave at the end of September and three rain storms in early October threw off the uniformity, resulting in some diverse pick timing decisions. While berry size was typical, clusters were larger and we saw normal to above-normal yields overall.</p> <p>Ultimately, 2016 will be characterized as a high-sugar, high-tannin year, as Brix was high relative to the physiological maturity in both red and white varieties. Tannin in the red grape skins was also higher, and the resulting juice shows more structural tannins than usual.</p>
Harvest Date:	Multiple
Fermentation:	74% New French Oak Barrels, 26% Once-Filled French Oak
Yeast:	Multiple
ML:	None
Wood Origin:	French Oak (Allier, Tronçais, Vosges)
Aging:	18 Months in 100% French Oak
New Oak Barrels:	74%
Fining:	No Fining
Filtering:	Filtered
Alcohol:	14.9%
Bottled on:	May 31, 2018
Winemaker's Tasting Notes:	<p>An inviting nose of raspberry, plum, anise, rose petals, cocoa, leather, and fresh tea leaf. A cherry attack leads to a full mouth of blueberry, strawberry, red currant, sage, nutmeg, and blonde espresso. Juicy, mellow tannins melt into a long pomegranate finish.</p>
Cellaring:	2–6 Years
Production:	706 Cases
Price:	\$69 / 750 ml, \$169 / 1.5L