

2016 CALDWELL GOLD

ESTATE GROWN

Vintage:	Twelfth
Composition:	90% Cabernet Sauvignon, 6% Syrah, 3% Malbec, 1% Petite Verdot
Clones:	Cabernet Sauvignon-15, 169, 341, 337; Syrah-2, 525; Malbec-595; Petite Verdot-400
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	8, 9, 15, 16, 17, 18, Kreuzer
Yield:	2.5 Tons per Acre
Average Vine Age:	23 Years
Grape Varieties:	Cabernet Sauvignon, Syrah, Malbec, Petite Verdot
Rootstock:	3309, S04, 5C, 101-14, RG
Vintage Summary:	The 2016 growing season started with a normal winter that was followed by a normal bud break in March. Warm but unsettled weather followed resulting in good uniformity and a good set. Hot spikes in July made for a speedy and uniform verasion in reds but also resulted in early sugar accumulation in whites. Cool, ideal ripening weather prevailed in August through the start of September. A heat wave at the end of September and three rain storms in the early part of October made for disparate ripening circumstances resulting in diverse choices by winemakers on pick timing.
Harvest Date:	October 9, 11, 18, 19, 20, 2016
Fermentation:	Tank and New French Oak 59-Gal Barrels
Yeast:	Natural
ML:	Natural
Wood Origin:	100% French (Allier, Tronçais, Vosges)
Aging:	22 Months in Barrel
New Oak Barrels:	100%
Fining:	None
Filtering:	Filtered
Alcohol:	15.4%
Bottled on:	August 22, 2018
Winemaker's Tasting Notes:	A perfumed nose of raspberry, black cherry, cranberry, coffee bean, vanilla, cured leather, and tarragon. A raspberry attack leads to a full mouth of black cherry, plum, strawberry, espresso, and fresh tobacco. Dark chocolate velvety smooth tannins melt into a long red currant finish.
Cellaring:	4 – 10 Years
Production:	232 Cases
Price:	\$195 / 750ml