

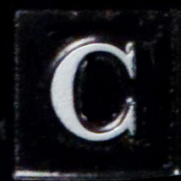
2016 CALDWELL PLATINUM

ESTATE GROWN

Vintage:	Seventh
Composition:	Winemaker's Secret
Clones:	Winemaker's Secret
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	15, 17, 18
Yield:	2.5 Tons per Acre on Average
Average Vine Age:	23 Years
Grape Varieties:	Winemaker's Secret
Rootstock:	3309, SO4, 5C, 101-14
Harvest Date:	October 9, 18, 19, 22, 28, 2016

Vintage Summary: The 2016 growing season started with a normal winter, and normal bud break in March. Subsequent warm but unsettled weather brought good uniformity and set. Hot spikes in July prompted a speedy but even veraison in reds, and early sugar accumulation in whites. Cool, ideal ripening weather prevailed from 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 on pick timing. Ultimately, 2016 will be characterized as a high-sugar, high-tannin year. Brix was high relative to physiological maturity in both red and white varieties. Additionally, red grape skin tannins were firmer, and the resulting juice yielded more structural tannins than usual. Normal berry sizes and larger-than-normal clusters resulted in normal-to-above-normal vineyard yields.

Fermentation:	Stainless and New French Oak 59-Gal Barrels
Yeast:	Natural
ML Bacteria:	Natural
Wood Origin:	100% French (Allier, Tronçais, Vosges)
Aging:	22 Months in Barrel
New Oak Barrels:	100%
Fining:	None
Filtering:	Filtered
Alcohol:	15.0%
Bottled on:	August 22, 2018
Winemaker's Tasting Notes:	A bright nose of Bing cherry, raspberry, blackcurrant, violets, lavender, cocoa, and clove. A bright cherry attack leads to a juicy mouth of strawberry, pomegranate, red currant, black olive, black tea, and leather. Sweet and velvety cocoa tannins melt into a long raspberry finish.
Cellaring:	2 – 8 Years
Production:	74 Cases
Price:	\$275 / 750ml



CALDWELL