

Carménère

2016

Vintage:	Seventh
Composition:	91% Carménère, 5% Merlot, 4% Cabernet Franc
Clones:	Carménère-02; Merlot-181; Cabernet Franc-214, 312, 332
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	10, 12, 15, 17, 18
Yield:	2.5 Tons per Acre
Average Vine Age:	23 Years
Grape Varieties:	Carménère, Merlot, Cabernet Franc
Rootstock:	3309, 5BB
Harvest Date:	October 12 and 19, 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:	Natural
Wood Origin:	French Oak (Allier, Tronçais, Vosges)
Aging:	18 Months
New Oak Barrels:	100%
Fining:	None
Filtering:	Filtered
Alcohol:	15.2%
Bottling Date:	June 18, 2018

Winemaker's Tasting Notes: A layered nose of plum, huckleberry, blueberry, dark chocolate, coffee, cigar box, oregano, and hickory. A blackberry attack leads to a full mouth of black currant, plum, roasted coffee bean, bright green olive, and truffle. Silky soft cacao tannins transition to a long finish of blueberry.

Cellaring:	2–8 Years
Production:	74 Cases
Price:	\$125/750ml

