

# 2016 Cabernet Sauvignon - Santa Cruz Mountains

## SPECIFICATIONS & NOTES

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### TASTING NOTES

Concentrated and dark ruby-purple in hue, the 2016 Santa Cruz Mountains Cabernet Sauvignon is a delightful combination of fresh black fruit and appealing savory elements. Dense and energetic, this Cabernet is resplendent with rich aromas of briny olives- both black and kalamata- along with toasty cocoa powder, black currant and juicy black cherry, warm pipe tobacco, and dried herbs. Well integrated but mouth-coating tannins combine with tart plum skin, anise and gravely crushed granite on the palate. - *Jillian R.*

### FOOD PAIRING

The full-bodied nature and slight steeliness of this wine will serve it well alongside a perfectly grilled medium-rare rib-eye, though a burger or tender pot roast would also make excellent pairings. - *Jillian R.*

### VINEYARD NOTES

This wine is 76% Cabernet Sauvignon and 24% Merlot. Grapes sourced from two vineyards from the Eastern side of the Santa Cruz Mountains; Merlot came from one of those vineyards. 2016 was a drought year but not overly hot, so Cabernet Sauvignon got a lot of hang time accentuating the varietal character. One vineyard provides fruit and the varietal characteristic of the Cab while the other provides the tannin and structure for the longevity of the wine. The Merlot was added to soften the edges and add depth.

### PRODUCTION NOTES

The 3 lots, Merlot and two Cabernet Sauvignon were fermented separately and integrated after pressing; initially 75% into French and 25% Eastern European Oak. 8 months prior to bottling the wines were racked off the sediment and returned to 50% French and 50% American Oak Barrels to expand the subtle influence of the American Oak on the wine.

### WINEMAKER NOTES

Our intended style was a Bordeaux style wine that is utterly possible from the growing climate that the Santa Cruz Mountains provide both with elevation and the cooling effect of the ocean. Our first vintage with Santa Cruz Mountain Cabernet began with developing sources of fruit that fulfilled our intended style. Through perseverance we created relationships with growers whose visions match ours. We knew one source was going to be tannic and highly structured, so we brought in the Merlot as a softening element. The wine making goal was always to have the fruit and varietal essence stand out in the glass and be lifted by the oak rather than taken over by it. Early on the European oak had the wine smell like Kahlua, which gave way completely and softened so much that in the winter of 2018 it was obvious more oak influence was warranted—thus the transfer including more American Oak. The decision to bottle was made at the confluence of the American oak showing up and the wine being balanced. This wine is enjoyable now but will continue to develop for 10-12 years. - *Mark H.*



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### AGING

22 months on 70% French Oak; 10% Eastern European; 20% American

### HARVEST DATE

Sep/Oct 2016

### BOTTLING DATE

August 19, 2018

### SUGAR AT HARVEST

23.6° Brix

### ALCOHOL

13.9%

### ACID

.71%

### pH

3.64



INTEGRITY

W I N E S