



# 2016 CABERNET SAUVIGNON

Estate Vineyard, Sonoma Valley

## VINTAGE NOTES

The 2016 growing season was ideal, combining the best conditions from the previous '14 and '15 vintages. A wet winter and warm spring meant an early, healthy start of the growing season, followed by a long, hot, dry summer that led to another early harvest of perfectly mature grapes from the ideal ripening conditions. The resulting wines had some of '15's intense concentration but the evolved tannins and approachability of '14.

## VINEYARD INFORMATION

Our Cabernet Sauvignon is sourced primarily from the family's 160+year-old Rhinefarm Estate Vineyard, located on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain above 150 foot elevation is dominated by Arrowhead Mountain and features steep, southwest-facing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. A portion is sourced from slightly warmer, high elevation sites adding weight to the midpalate.

## TASTING NOTES

Over six generations, we have learned Cab loves Rhinefarm, and the feeling, of course, is mutual. Combine this invaluable experience with the glorious 2016 growing season, and we have another stellar example of cool climate Cabernet Sauvignon from Sonoma. Fresh blackberry and Bing cherry aromas are spiced with nutmeg and cinnamon bark with an underlying layer of earth and cedar. Medium-bodied and supple, yet richly flavored with fleshy dark plum and mocha supported by fine tannins and fresh acidity, this youthful, food-friendly Cab will develop beautifully over the next 8+ but has the finesse of the 2016 vintage for immediate enjoyment.

## COMPOSITION

92% Cabernet Sauvignon  
4% Merlot  
3% Petit Verdot  
1% Malbec

## ALC/pH/ACID

Alc: 14.8%  
pH: 3.83  
TA: 0.54 g/100mL

## WINEMAKING

Night harvested  
28-32 days maceration  
Extraction through twice-daily gentle pump-overs  
Weekly battonage during the indigenous malolactic fermentation

## COOPERAGE

18 Months  
100% French oak, 45% New Taransaud,  
Vicard & Ermitage

## PRICE

\$55.00