



DISTRICT COLLECTION

CALISTOGA CABERNET SAUVIGNON

2016



TECHNICAL NOTES

APPELLATION: Calistoga,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.60

TA: 6.6 g/L

AGING: 20 months in 50%
new French oak

IN THE VINEYARD

At the foot of Mount St. Helena, Calistoga's warmer climate and volcanic soils produce wines of unmistakable character. With a southwestern exposure and deep, established roots that allow for the use of minimal irrigation, the vines produce berries that were crafted into a wine with excellent flavor, body and overall complexity.

ABOUT THE VINTAGE

The 2016 vintage across California was a near-perfect growing season. A mild winter and spring led to a steady mild July and August, followed by warm days at the end of the season for the perfect ripeness. With warm days and cool nights in the summer, grape growers were able to maintain ideal acid levels with balanced, concentrated fruit flavors.

CONVERSATIONS WITH THE WINEMAKER

After hand-harvesting on September 29 and October 3, the grapes were fermented on the skins for an average of 51 days with native fermentation. The wine was gently pressed, racked and aged for 20 months in 50% new French oak barrels. Demptos French barrels from forests in the center of France impart their oak on wines slowly for a consistent, well-rounded aging process while yielding subtle influences into the Cabernet Sauvignon.

WINE PROFILE

Our 2016 Calistoga Cabernet Sauvignon opens with a bouquet of boysenberry, huckleberry and a note of soft spice. Plush flavors of fresh baked berry pie and allspice spread across the palate and are balanced by cocoa and a touch of vanilla. This is a structured wine with sweet tannins and a lovely finish – a true expression of Cabernet Sauvignon and its terroir.

