

NAPA VALLEY



2016 RED ROOM PRIVÉ NAPA VALLEY RED WINE



IN THE VINEYARD

The grapes for the 2016 Red Room Privé are a blend of two vineyards. The Cabernet Sauvignon is from the eastern hills above Stag's Leap where the grapes sit above the fog line and maintain their vibrancy. The Merlot is from a vineyard in the Oak Knoll district where the grapes fully ripen without excessive alcohol.

ABOUT THE VINTAGE

The 2016 vintage across California was a near-perfect growing season. A mild winter and spring led to a steady and 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

The grapes were hand-picked between October 3 and 7, 2016 and went through extended maceration with an average of 49 days on skins. The wine was barrel aged for 20 months in 49% new French Oak before being bottled on August 15, 2018 unfinned and unfiltered.

TECHNICAL NOTES

Appellation: Napa Valley

Varietal: 85% Cabernet Sauvignon, 15% Merlot

Alcohol: 15%

pH: 3.72

TA: 6.1 g/L

Aging: 20 months in 100% French Oak, 49% new

Production: 49 cases

WINE PROFILE

The 2016 Red Room Privé opens with cherry blossom floral notes and a hint of cocoa. Cherry and cassis flavors are layered with plum, and boysenberry and nuances of oak. The palate is round and rich with fine-grained tannins and a long, lingering finish.