



2016 NAPA VALLEY CABERNET SAUVIGNON

Vintage:

THE NEAR-PERFECT 2016 GROWING SEASON STARTED EARLY, SAW IDEAL WEATHER CONDITIONS THROUGHOUT AND WRAPPED UP AS THE VALLEY'S FIRST SIGNIFICANT FALL RAINSTORM ARRIVED ON OCTOBER 14. THANKS TO A RELATIVELY STEADY AND MILD JULY AND AUGUST AND THEN A SERIES OF WARM DAYS AT THE END OF THE GROWING SEASON, VINEYARDS WERE ABLE TO PROGRESS TO PERFECT RIPENESS. WINES FROM THE 2016 VINTAGE ARE NOW QUIETLY DEVELOPING IN CELLARS THROUGHOUT NAPA VALLEY AND VINTNERS ARE PINCHING THEMSELVES AND SMILING FOR THE GIFT IT APPEARS MOTHER NATURE HAS GIVEN THEM: A FIFTH CONSECUTIVE VINTAGE OF STELLAR QUALITY NAPA VALLEY WINES.

Vineyard:

THE CABERNET SAUVIGNON VINEYARD SITS ON THE FLANKS OF HOWELL MOUNTAIN AT 1300 FT AND FACES DIRECTLY TOWARDS THE SOUTHWEST AND WEST, WHICH BENEFITS FROM MAXIMUM SUN EXPOSURE. THE HIGH ELEVATION KEEPS OUR VINEYARD 5 DEGREES COOLER THAN THE VALLEY FLOOR RESULTING IN A STEADY GROWING SEASON AND THE ADDED BENEFIT OF LATE AFTERNOON SUN EXPOSURE. THIS SLOPE CONSISTS OF EXTREMELY ROCKY SOILS & COMPLEX MICRO-CLIMATES ALLOWING US TO MAKE A VELVETY SOFT, YET COMPLEX CABERNET SAUVIGNON.

Tasting:

DEEP AND DARK WITH AROMAS OF PURPLE AND BLACK FRUITS, VANILLA BEAN, FENNEL SEED AND EARTH. A GENEROUS CORE OF PURPLE PLUM, BOYSENBERRY AND BRIGHT BLUEBERRY EDGED WITH CARAMEL SHADES INTO SUBTLE ANISE, DRIED THYME, ESPRESSO AND BAKING SPICE. THE SLIPPERY SATIN TEXTURE GLIDES INTO A LONG, AROMATIC FINISH OF CARAMEL, ALLSPICE, PEPPER AND PURPLE BERRIES.

Composition:

100% CABERNET SAUVIGNON

Harvest Dates:

SEPTEMBER 24TH & OCTOBER 4TH

Vinification:

IN STAINLESS STEEL TANKS. COLD MACERATION FOR 3-5 DAYS UNDER DRY ICE, 10-18 DAY FERMENTATION WITH TOTAL TANK TIME BETWEEN 25 AND 36 DAYS.

Barrel Regime:

20 MONTHS IN A COMBINATION OF NEW AND ONCE USED FRENCH OAK FROM BOSSUET, TARANSAUD AND SYLVAIN

Bottling:

MAY 2018

Aging:

2020 - 2027

Winemaker:

AARON POTT

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