



2016 “PIÈCE DE RÉSISTANCE” NAPA VALLEY CABERNET SAUVIGNON

Pièce de Résistance represents our highest achievement—the finest six barrels of Cabernet Sauvignon from the 2016 vintage. This wine is an experience of the varietal in its purest form, crafted to stand the test of time.

COMPOSITION		100% Cabernet Sauvignon
VINEYARDS		Stagecoach & Rancho Chimiles
HARVESTED		September 23 - October 1, 2016
FERMENTATION		100% native yeast
BARREL REGIMEN		19 months in 100% new French oak
FINISHING		Bottled unfinned and unfiltered
ALCOHOL		15.3% by vol.
BOTTLED		May 30, 2018
RELEASE		October 2020
PRODUCTION		6 barrels

WINEMAKING

After harvest in the cool morning hours, the grape clusters were hand-sorted, gently destemmed and delivered as whole berries into open-top fermenters for five days of natural cold maceration and two to three weeks of 100% native yeast fermentation. A portion of the fruit, about 50%, was puncheon-fermented to intensify the extraction of aroma, flavor and color. The fruit was gently pressed and transferred to barrels, where the wine finished primary and secondary fermentations. The wine continued to age in 100% new French oak barrels for 19 months and was bottled unfinned and unfiltered in May 2018.

TASTING NOTES

Distinctively earth-driven on the nose, dominated by aromas of forest floor and clove. The palate, with its rich and expansive texture, unveils notes of smashed currants and wild blackberry galette, supported by hints of cinnamon, Tahitian vanilla and freshly cracked black pepper.

VINTAGE NOTES

The 2016 budbreak was right on time, after several years of early onset; bloom occurred mid-May to early June. Summer brought consistent, moderate weather for optimal development of flavors across all varieties. Precision timing in the vineyard became crucial during harvest, as we experienced a heat spike in mid-September. Through diligence in the vineyard and follow-through in the cellar, the finished wine shows great concentration and aging potential.

