

FLAMBEAUX 2016 CABERNET SAUVIGNON, DRY CREEK VALLEY, RESERVE

Vineyard Notes

The Flambeaux Vineyard in Dry Creek Valley is in the sweet spot for vineyard elevation – about 350 ft. above the valley floor. The soils are the Boomer Loam series which is a Metamorphic soil, and our vineyard has the redder, more iron-rich dirt. This ground is especially good with Cabernet Sauvignon grapevines and by accentuating great minerality and natural acidity. The rolling hillside provides great drainage and, being uphill from the valley allows the vineyard to stay a bit warmer – perfect for ripening Cabernet Sauvignon.

Production Notes

The 2016 had great weather during bloom and set and good conditions continued for the rest of the season. Temperatures were warm in July but cooled in the month of August, allowing the grapes to slowly ripen with wonderful phenolics by harvest in September. The grapes were harvested at night and sorted prior to being fermented in small stainless-steel tanks. We matured the wine in 100% new French oak barrels. After months of aging, two barrels highlighting the site and vintage were selected. The oak adds structure and power, but these two barrels were also selected for their ability to showcase the wonderful spice characteristics found in the Estate Vineyard.

Tasting Notes

The 2016 Flambeaux Reserve Cabernet Sauvignon has bold, spicy aromas of cedar, smoke. and blackberry. Blackcurrant, dried herbs, and a hint of minerality fill the palate, while the firm yet textured tannins indicate to lay down this wine for years.

Vintage 2016 99% Cabernet Sauvignon, 1% Petit Verdot Varietal Appellation 99% Dry Creek Valley, 1% Fountaingrove District Vineyard Designation Estate Vineyard, Redwood Hill Vineyard October 5, 2016 Harvest Date Titratable Acidity 5.88 g/L 3.95 Aged for 22 months in 100% new French oak barrels Aging Fermented in small stainless-steel tanks Fermentation **Bottling Date** August 9, 2018 Alcohol % 14.6 Production 50 cases Suggested Retail: \$90.00 per 750-mL