



FLAMBEAUX 2016 CABERNET SAUVIGNON, DRY CREEK VALLEY

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 area has the redder, more iron rich soils. This soil type is especially good with Cabernet Sauvignon grapevines and leads to great minerality and natural acidity. The rolling hillside provides great drainage and being up the hill from the valley allows the vineyard to stay a bit warmer – perfect for ripening Cabernet Sauvignon.

Production Notes

The 2016 Dry Creek Valley Cabernet Sauvignon started off with a great growing season of cooler days and cold nights. We had great weather during bloom and set and growing conditions continued to be favorable throughout the season. Temperatures were warm in July and cooled down in the month of August, allowing the grapes to ripen slowly and build wonderful phenolics by the eventual harvest time in early October. This allowed the Cabernet Sauvignon to ripen slowly and consistently throughout the year. The grapes were harvested at night and thoroughly sorted prior to being put in small stainless-steel tanks for fermentation. We punched down the tanks multiple times a day until the wine went dry, and then pressed the wine into barrel for malolactic fermentation and aging.

Tasting Notes

Subtle vanilla and black raspberry notes combine with clove and cinnamon spice on the nose. The rich and silky palate has classic cassis, currant, and mocha flavors on the velvety mid-palate, while the finish has flashes of sweet baking spices, leaving a long and delicious impression. This big, rich wine will age gracefully for a decade or so from vintage.

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| Vintage | 2016 |
| Varietal | 99% Cabernet Sauvignon, 1% Petit Verdot |
| Appellation | Sonoma County |
| Vineyard Designation | Dry Creek Valley |
| Harvest Date | October 5, 2016 |
| Titrateable Acidity | 5.94 g/L |
| pH | 3.93 |
| Aging | Aged for 22 months in a mix of French (60%) and American (40%) oak barrels (50% new) |
| Fermentation | Fermented in small stainless-steel tanks |
| Bottling Date | August 9, 2018 |
| Alcohol % | 14.4 |
| Production | 200 cases |
| Suggested Retail: | \$60.00 per 750-mL |

