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cellars

Graton

2016 CALIFORNIA
cabernet sauvignon



VINTAGE

2016 was another phenomenal year in California. The season kicked off with much needed rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which lead to excellent phenolic development. With the weather being cooler than normal, the fruit soften and ripened at a slower rate without dehydration and premature sugar accumulation. Red varietals of this vintage shows lush tannings, deep color and excellent acidic structure, plus intense flavor.

WINEMAKING

Grapes for this wine were handled gently to minimize bitterness and fermented warm for color and flavor extraction. The wine was aged for up to one year in new and two year old French and American oak. The black cherry and cassis character of Cabernet is enhanced by blueberry fruit notes from Merlot, Zinfandel's peppery spice, blackberry jam from Petite Sirah and structure from Petit Verdot.

WINERY NOTES

This Cabernet is deeply colored with black cherry and blackberry aromas accented by a subtle smokiness. Enjoyable flavors of black currant, cassis and mocha mingle with supple tannins leading to a pleasant, lingering finish.

FOOD PAIRING

Pour yourself a glass and sip in front of the fire or serve with a marinated ribeye steak, braised short ribs or mushroom stroganoff.

TECHNICAL INFORMATION

Appellation:	California
Varietal Composition:	75% Cabernet Sauvignon, 17% Merlot, 6% Tannat, 2% Petite Sirah
Total Acid:	.51 g/100ml
pH:	3.65
Alcohol:	13.5%