

TEXTBOOK



C A B E R N E T S A U V I G N O N

N A P A V A L L E Y

• H I G H L I G H T S •

- A diverse array of superb Napa Valley sites deliver structure, balance and purity.
- Restrained viticultural and winemaking practices lead to varietal purity and a balanced flavor footprint. Sites incorporate sustainable, organic, fish-friendly and/or dry farming cultivation practices, depending upon location.
- Classic Bordelaise winemaking (handwork in vineyard, hand sorting, new French oak barrels, egg-white fining, unfiltered) provides an impeccably balanced result.

• V I N T A G E 2 0 1 6 •

Vintage 2016 followed the small 2015 and was also less challenging than 2015. We had a warm, wet spring followed by mild weather at flowering which set a healthy crop size. The growing season was excellent with warm, sunny days and cool nights. The tiny berries were packed with color and flavor and while fermenting, our 2016 Napa Valley Cabernet Sauvignon lots were deeply colored, richly textured and thus showed great promise.

• V I N E Y A R D S •

The core of our Napa Valley Cabernet Sauvignon comes from three sites situated within the Stag's Leap, Oak Knoll and Oakville AVA's. The Stag's Leap site delivered deep color, structure and depth. The Oak Knoll Cabernet site exemplifies its provenance with incredible balance. It is not "over-the-top." Our Oakville District site, next door to Screaming Eagle, again strutted its stuff, delivering deep color, high-quality grape tannin and aromatics. Collectively, TEXTBOOK 2016 showcases superlative "Napa Valley Cabernet" in a classic, delicious and well-mannered way.

Regional AVA Composition: 100% Napa Valley (65% Stag's Leap, 25% Oak Knoll, 10% Oakville District)

Varietal Composition: 90% Cabernet Sauvignon, 10% Merlot (Oakville)

• F E R M E N T A T I O N A N D M A T U R A T I O N •

At harvest, clusters were field-sorted and then hand picked, and then at the winery hand-sorted (berry-by-berry) at an average of 24.6 Brix. Cold soaking for 3 days in open-top temperature-controlled fermenters developed color and flavor (in the absence of alcohol). Fermentation began spontaneously with prevailing yeasts and one daily punchdown kept the cap immersed in must, extracting superb flavor and structure. After inoculation with cultured yeasts and twenty-nine days on their skins the must was gently pressed into French oak barriques at about 5 brix where it completed fermentation. One Oakville District Merlot lot was used, adding really nice mouthfeel and mid-palate. Barrels were 100% French, 30% new, three-year air-dried, medium-plus toast and hand-bent by Cadus and Francois Freres in central France. Thirteen months barrel maturation with only one racking and one organic egg white fining integrated flavors and developed its wonderfully smooth mouth-feel.

We believe it is a "textbook" example of this noble variety grown in this outstanding appellation and that it can be enjoyed for several years to come.

pH: 3.71 Alc: 13.3% Suggested Retail Price: \$33.00

The Pey Family