

# 2016 RESERVE CABERNET SAUVIGNON

## ALEXANDER VALLEY

*100% Cabernet Sauvignon*

ALCOHOL 14.8% | BOTTLING AUGUST 2018 | CASE PRODUCTION 1250  
AGING 20 MONTHS, 100% FRENCH OAK | WINEMAKER CHRIS LOUTON

### VINTAGE

Harvest in 2016 started in the middle of August during a pattern of warm sunny days cooled by foggy mornings and breezy afternoons for most of the area. The early months of the year were very mild with little rain allowing the vines to progress steadily and uneventfully. Yields throughout the region were slightly below average but moderate weather starting in early summer gave the fruit plenty of time to develop great color and flavor, resulting in beautifully balanced wines.

### VINEYARDS

The fruit for our Reserve Alexander Valley Cabernet Sauvignon is grown at high elevations on sloped hillsides with good drainage. Climbing as high as 1400 feet along the sun-drenched, western-facing slopes of the Mayacamas Mountains, the fruit sits well above the fog line. Naturally protected from the wind, dry hot days combine with bracingly cold nights which puts an element of stress on the vines resulting in small clusters, small berries and intensified flavors.

### WINEMAKING

The grapes were hand-sorted and underwent a two-day cold soak prior to fermentation to extract optimal color and flavor. After primary fermentation, the wine was then aged in French oak barrels, 75% new, where it underwent malolactic fermentation, followed by 20 months of aging.

### TASTING NOTES

A classic rich and full-bodied Cabernet Sauvignon, this wine delivers layered aromas of cassis, black tea leaf and baking spices highlighted with big, concentrated flavors of cassis, crushed dark berries, mocha beans and a hint of anise. The finish is vibrant with good structure and length.



ST·FRANCIS  
WINERY & VINEYARDS

