



CONN CREEK  
N A P A V A L L E Y

## 2016 Napa Valley Cabernet Sauvignon

CONN CREEK IS A BOUTIQUE WINERY ON THE SILVERADO TRAIL IN THE RUTHERFORD DISTRICT. FOR MORE THAN 40 YEARS, THE WINERY HAS FOCUSED ON CABERNET SAUVIGNON. IN SEARCH OF THE BEST CABERNET SAUVIGNON, WE DISCOVERED MANY EXCEPTIONAL SINGLE-VINEYARD SITES THROUGHOUT NAPA VALLEY. TODAY, CONN CREEK SOURCES FRUIT FROM PRIZED VINEYARDS IN NEARLY ALL OF NAPA VALLEY'S DIVERSE SUB-APPELLATIONS TO PROVIDE WINEMAKER ELIZABETH DELOUISE-GANT WITH AN UNPARALLELED PALETTE FROM WHICH TO BLEND EACH WINE. IT'S AN APPROACH THAT CAPTURES THE "BEST OF NAPA VALLEY".

### [ TASTING NOTES ]

"Concentrated cranberry and raspberry notes with underlying cigar box notes. Mouthfeel consists of broad, full tannins with a touch of black pepper on the finish."

– Elizabeth DeLouise-Gant, Winemaker

### [ VINEYARDS & VINTAGE ]

- 2016 was a return to more typical weather conditions for Napa Valley. Spring was frost-free without any heat spells or excess rain. Midsummer was temperate and steady. A series of warm days in September progressed ripening.
- Our Napa Valley Cabernet Sauvignon is comprised of growers in various AVAs we have worked with for many years. The combination of these vineyard sites and their expressions of terroir all contribute to the complexity of this wine.

### [ WINEMAKING ]

- Conn Creek's optical sorting system eliminated non-grape material and under-ripe and overripe berries to promote the true fruit character of the vineyard.
- Individual vineyard blocks were fermented separately to capture the unique characteristics of their respective sites.
- Structure and fresh fruit aromas were enhanced by maintaining moderate fermentation temperatures and appropriate cap management.

### [ FOOD PAIRINGS ]

- Hardwood grilled tri-tip with chimichurri and roast fingerling potatoes
- Roast leg of lamb with spring vegetables
- Wild mushroom and feta strudel



BLEND: 100% Cabernet Sauvignon

AGING: 18 months in 44% new French oak and 2% new American oak

ALCOHOL: 14.5 %

TA: 5.5 g/100mL

PH: 3.91

CASE PRODUCTION: 8,825

ELIZABETH DELOUISE-GANT, WINEMAKER