



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

2016 Cabernet Sauvignon Chiles Valley

"NAPA" IS A NATIVE AMERICAN WORD FOR PLENTY, AND THERE COULD NOT BE A MORE APPROPRIATE WORD WHEN IT COMES TO THE COMPLEXITY AND FLAVOR OF CONN CREEK WINES. WE ACHIEVE THIS BY SOURCING FROM PRIZED VINEYARDS IN NEARLY ALL OF NAPA VALLEY'S RENOWNED SUB-APPELLATIONS. WHILE EACH AVA CONTRIBUTES DIFFERENT CHARACTERISTICS TO THE MASTER BLENDS, THEY ALSO REVEAL A CERTAIN BEAUTY ON THEIR OWN. EACH YEAR, WE SHOWCASE THE MOST DISTINCTIVE APPELLATION WINES AS PART OF OUR LIMITED-PRODUCTION AVA CABERNET SAUVIGNON SERIES.

[TASTING NOTES]

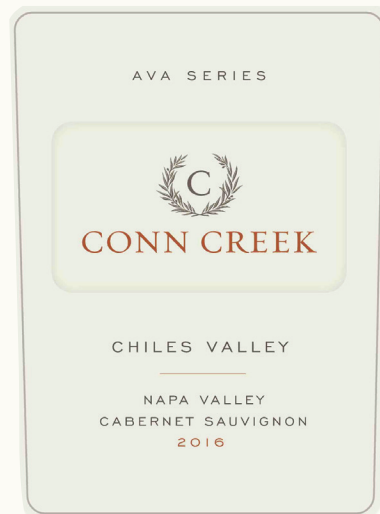
"The nose opens with soft red cherries and raspberries with a hint of dried herbs. Cranberries and soft elegant tannins envelop the mouthfeel and finish." — Elizabeth DeLouise-Gant, Winemaker

[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.
- Chiles Valley is known for cold winter and spring temperatures that delay bud break and push harvest late into the season. The Rancho El Adobe Vineyard is among the last harvested.

[WINEMAKING]

- Hand harvested fruit was gently destemmed to retain 75% whole berries.
- A combination of gentle pump-overs and delestage at critical intervals balanced extraction of ripe tannins and preservation of fresh fruit flavors. Pressed at dryness with malolactic fermentation completed in barrels.
- 18 months of barrel aging took place in 100% new French oak.



BLEND:

100% Cabernet Sauvignon

ALCOHOL:

14.5%

TA:

6.1 g/100mL

PH:

3.68

CASES PRODUCED:

268

ELIZABETH DELOUISE-GANT, WINEMAKER