



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

2016 Cabernet Sauvignon Rutherford

"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]

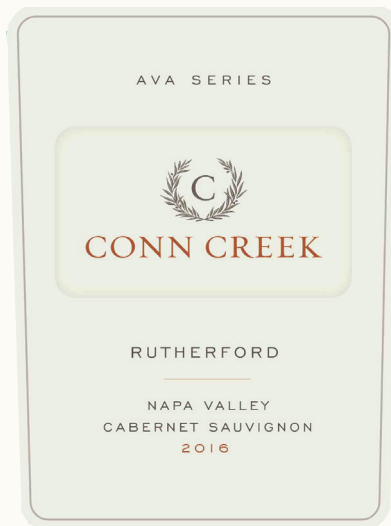
"The deep garnet purple color unveils a nose that is heavy on black currant and blackberry bramble with a light touch of roses and graphite. The mouthfeel is broad in tannins with an extended rich finish." — Elizabeth DeLouise-Gant, Winemaker

[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.
- Rutherford AVA is six square miles with primarily three different soil types: gravelly, sandy, and loamy. The most predominant is the Franciscan marine sedimentary with some volcanic deposits. One of the most unique aspects of this AVA is that it has a higher radiant value than any other area in Napa. Because it is at the widest point it spends more time in the sun.

[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:

15.0%

TA:

5.5 g/100mL

PH:

3.94

CASES PRODUCED:

322

ELIZABETH DELOUISE-GANT, WINEMAKER