

2016

ALEXANDER VALLEY

CABERNET SAUVIGNON

WINEMAKER NOTES

2016 began wet and cool. Bud break came early and crop yields were slightly lower overall, due to spring rains. Moderate, steady summer temperatures meant ripening progressed easily, and a cooler August allowed flavours to develop well. Harvest seemed to happen all at once. A promising vintage.

Aged 12 months in 25% new French oak

TASTING

Welcoming aromas of dark, ripe fruits: blackberry, black currant and black Mission plum with toasty oak. On the palate follows more plum and rich berries plus a hint of Kola nut and black cherry with signature Cabernet Sauvignon tannins that hold it all together. A lingering, opulent finish.

Pairs well with slow cooked brisket, tri-tip sirloin or grilled portobello mushrooms: anything you can put on the barbecue.

COMPOSITION

87% Cabernet Sauvignon, 5% Malbec, 4% Petit Verdot, 3% Merlot, 1% Cabernet Franc

ALC: 14.5%

pH: 3.87

TA: 5.8 g/L

RS: 0.4 g/L



PLUME

