# W H I T E H A L L



WINEMAKER: Jason Moulton

APPELLATION: Napa Valley

COMPOSITION: 100% Cabernet

Sauvignon

ALCOHOL: 14.8%

CASE PACK: 12/750mL

SRP: \$46

UPC: *0-11628314998* 

SCC: 100-11628314995

ACCOLADES: 91 Points - James Suckling

### 2 0 1 6

NAPA VALLEY

## CABERNET SAUVIGNON

#### VINTAGE

The 2016 growing year was picture perfect, starting with a mild winter with very little rain. Bud break began early with cool spring weather and a nice warm summer, allowing the fruit to mature at an even rate, making optimum conditions for flavor development. Since there was less water in the soil and consistent summer heat, our Cabernet Sauvignon grape berries grew beautifully but small. Small Cabernet berries make great wine with outstanding concentration and an excellent skin to juice ratio. Our Cabernet Sauvignon grapes were harvested in late September and early October, when they were in perfect balance. The fruit is predominantly from Rutherford, St. Helena, and the Oak Knoll District appellations.

#### WINE

Upon hand harvesting in the early morning hours, our grapes were carefully destemmed and sent to tank for a whole-berry fermentation. The grapes were cold-soaked in tank at 45°F for 4-7 days, allowing for increased color, aroma, and flavor extraction. After inoculation with a select yeast, the grape must (juice, skins, and seeds) fermented at 82°F, which allowed for a hot extraction on the skins. For fermentation cap management, the juice was pumped over the skins two times per day, wetting the cap evenly for a nice healthy fermentation. After fermentation and pressing, the wine was aged in 50% new French oak and 50% neutral oak for 20 months before bottling. The blend is 100% Cabernet Sauvignon and was bottled unfined and unfiltered.

#### NOTES

The 2016 Cabernet Sauvignon is exquisitely balanced with excellent fruit concentration. On the nose, this wine offers black cherries, red raspberries, blueberry compote, graphite, toasted brioche, and a touch of licorice. The palate offers plush but concentrated tannins, mixed berry jam, dried black cherries, chocolate, vanilla, toasted hazelnuts, and cedar with a finish that softens and lingers. This offering is enjoyable today but will also evolve with cellar aging through 2028.

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