



The CALLING

Alexander Valley
CABERNET SAUVIGNON
2016

BACKGROUND

The Alexander Valley consists of a broad valley floor bisected by the Russian River. It is surrounded by hills that block the coastal fog, keeping the region warmer than most of its neighbors. This climate, combined with well-drained, gravelly soils, help the Alexander Valley produce some of the finest Cabernet Sauvignon grapes available.

APPELLATION

Alexander Valley AVA, Sonoma County

VARIETAL COMPOSITION

88% Cabernet Sauvignon, 7% Malbec, 5% Petit Verdot

WINEMAKING

Grapes were hand-sorted and gently crushed. The wine underwent natural-yeast fermentation in barrel and had an extended maceration period to soften the tannins. The wine was bottled after 18 months of aging.

VINTAGE NOTES

The 2016 vintage was an excellent growing year, with a warm and dry winter, just like the previous four vintages. Yields were higher than 2015, but not by much. Conditions were ideal during the harvest, which was executed by the end of September.

OAK AGING

100% French Oak, 50% new

TIME IN OAK

18 months

TASTING NOTES

This full, smooth Cabernet Sauvignon offers a deep, plummy nose with a touch of pepper. The palate is beautifully balanced, with rich blackberry and plum, overtones of sweet vanilla oak, and a hint of tar. The elegant tannins and mouthwatering acidity will support 10-12 years of cellaring.

TECHNICAL DATA

pH 3.69 TA 6.5 g/L RS 1.2 g/L Alc. 14.5%

WINEMAKER

Wayne Donaldson

FOUNDERS

Peter Deutsch and Jim Nantz