

2016 CABERNET SAUVIGNON, NAPA VALLEY



WINEMAKER	SARAH VANDENDRIESSCHE
APPELLATION	NAPA VALLEY
HARVEST DATE(S)	9/29 - 10/13
BOTTLING DATE	7/16/2018
ALCOHOL	14.7
BARRELS/AGING	24 MONTHS, FRENCH OAK

TASTING NOTES

RICH IN COLOR AND FLAVOR, RIGHT OUT OF THE GATE. THIS WINE PRESENTS A DEEPLY SATURATED, GARNET HUE IN THE GLASS, WITH AROMAS OF CAS-SIS AND CIGAR BOX, AND NOTES OF DRIED CHER-RIES ON THE NOSE. A BALANCED, VELVETY PALATE SHOWCASES RIPE SATSUMA PLUM ON THE ENTRY AND FINISHES WITH BING CHERRY AND DUSTY DUTCH COCOA. NATURAL ACIDITY LENDS A YOUTH-FUL BRIGHTNESS ENHANCING IT'S DRINK NOW AP-PEAL, WHILE SIMULTANEOUSLY STRUCTURING THE WINE FOR GRACEFUL AGE-ABILITY.

VINEYARDS

THE FRUIT FOR OUR CABERNET SAUVIGNON NAPA VALLEY IS SELECTED FROM AN ARRAY OF VINEYARDS LOCATED ACROSS NAPA VALLEY'S FINEST APPELLATIONS. WE WERE PRIVILEGED IN 2015 TO WORK WITH EXCEPTIONAL GROWERS AND PREMIER VINEYARDS IN RUTHERFORD, OAK KNOLL, CALISTOGA, COOMBSVILLE, AND ATLAS PEAK. THIS DIVERSE ASSORTMENT OF VINEYARDS ALLOWS US TO PRODUCE A CABERNET SAUVIGNON WHICH IS TRULY REPRESENTATIVE OF NAPA VALLEY.

WINEMAKING

OUR CABERNET SAUVIGNON GRAPES WERE HAND-PICKED AND HAND-SORTED, LIGHTLY MACERATED, AND THEN GIVEN A LONG, COLD SOAK TO EXTRACT COLOR AND FLAVOR FROM THE SKINS. FERMENTATION WAS ALLOWED TO BEGIN WITH "NATIVE" YEASTS AND ONCE COMPLETE, THE WINE WAS FURTHER MACERATED ON THE SKINS TO INCREASE COLOR AND FLAVOR EXTRACTION. THE WINE AGED FOR 24 MONTHS IN A SELECTION OF FRENCH OAK BARRELS BEFORE BEING BOTTLED UNFILTERED AND UNFINED.

Elizabeth Spencer

BONDED WINERY EST. 1998

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