

2016 ESTATE CABERNET SAUVIGNON
 HIRONDELLE VINEYARD
 STAGS LEAP DISTRICT, NAPA VALLEY



APPELLATION:	Stags Leap District, Napa Valley
VINEYARD:	Hirondelle Estate
COMPOSITION:	100% Cabernet Sauvignon
FERMENTATION:	Traditional stainless steel tanks with 2-3 daily pump overs
AGING:	21 months in 100% New French Oak
ACID:	6.1 g/L
pH:	3.7
ALCOHOL:	14.5%
HARVESTED:	September 24-30, 2016
BOTTLED:	July 17, 2018

WINEMAKER'S INSIGHT
 This 100% Cabernet Sauvignon was grown from four of our best blocks of the Hirondelle Estate Vineyard. The wine has deep blackcurrant aromas with a hint of clove. Displaying flavors of blueberry, toast, espresso and fresh cream, there is a long, velvety finish.

HARVEST
 The 2016 growing season started two to three weeks early and progressed perfectly through the ripening process. The lack of rain during flowering this year resulted in a plentiful crop and instead of keeping very warm temperatures through the summer, we had cooling patterns throughout the season that lengthened the harvest out. The longer the growing season yielded high quality grapes with the last blocks arriving at the winery on October 14th which happened to be the first day we saw rain for the season.

HISTORY
 Clos du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley’s most iconic winery estates. Still family-owned today, Clos du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.