

2016 ESTATE CABERNET SAUVIGNON

SVS

NAPA VALLEY



APPELLATION:	Napa Valley
COMPOSITION:	78% Cabernet Sauvignon, 12% Cabernet Franc, 7% Merlot, 3% Petit Verdot
FERMENTATION:	Stainless steel tanks with 3 pumpovers daily
AGING:	20 months in 75% new French and Hungarian oak
ACID:	6.2 g/L
pH:	3.7
ALCOHOL:	14.4%
SOIL TYPE:	Gravelly loam
HARVESTED:	September 20 - October 11, 2016
BOTTLING:	May 22, 2018

WINEMAKER'S INSIGHT	This small production, estate Cabernet Sauvignon is full of dark red fruit immediately on the palate. A Napa Valley beauty that draws you in with cocoa powder and spice on the palate, followed by waves of plush and juicy fruit. The finish includes notes of black pepper and sage, adding an earth complexity that will age gracefully.
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HARVEST	The 2016 growing season started two to three weeks early and progressed perfectly through the ripening process. The lack of rain during flowering resulted in a plentiful crop and instead of having very warm temperatures over the summer, we had cooling patterns throughout the season that lengthened harvest. The longer 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.
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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.
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