

# 2016 ESTATE CABERNET SAUVIGNON

## NAPA VALLEY



APPELLATION:	Napa Valley
COMPOSITION:	76% Cabernet Sauvignon, 14% Cabernet Franc, 7% Merlot, 3% Petit Verdot
FERMENTATION:	Stainless steel tanks with 2-3 pumpovers daily
AGING:	20 months in 65% New Oak (French and Hungarian)
ACID:	6.1 g/L
pH:	3.7
ALCOHOL:	14.5%
HARVESTED:	September 13 - October 1, 2016
BOTTLING:	June 15, 2018

### WINEMAKER'S INSIGHT

A great vintage for Cabernet in Napa Valley, this juicy and fruit-forward wine opens with inviting aromas of nutmeg and vanilla bean. On the palate, a rich and balanced mouthfeel is intertwined with bold flavors of black cherry, plum, blueberry, and a hint of caramel apple.

### HARVEST

Beginning two to three weeks early, the 2016 growing season progressed perfectly through the ripening process. Cooling patterns throughout the season lengthened harvest, allowing the fruit to reach optimal ripeness with the last blocks arriving at the winery in mid October.

### 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.