

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 2016 Cabernet Sauvignon opens with aromas of nutmeg and vanilla bean. The wine showcases complex fruit flavors of black cherry, plum, blueberry, and a hint of caramel apple. The rich and balanced mouthfeel finishes with a mocha flavor and velvety tannins.
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.
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.