

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
 Sourced from the four best blocks of our Hirondelle Estate Vineyard, this 100% Cabernet Sauvignon opens with deep blackcurrant and cherry aromas. Rich flavors of blueberry, clove, espresso, and fresh cream are followed by a long, velvety finish.

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.