



2016 CABERNET SAUVIGNON

SINGLE VINEYARD—ESTATE GROWN

ORIGIN

Indian Leap Winery sits at the epicenter of winemaking history in California. Our vineyard is also part of the original land grant of General Vallejo, a respected landowner and winemaker in early California. Our volcanic soil and hillside setting with warm afternoons and cool mornings provide perfect conditions for our grapes.

VINTAGE NOTES

Following a winter with average rainfall, the 2016 growing season got off to a fast start with early budbreak and proceeded without incident—no frost or significant rain—under ideal balmy conditions to finish with near record heat accumulation. Almost ideal weather in May during flowering resulted in an average crop. Harvest was rapid and trouble-free, yielding grapes that were perfectly ripe, ready to turn into balanced wine. Several inches of rain in late October provided welcome drought relief, but came well after all grapes were picked.

WINEMAKING NOTES

Grapes were gently destemmed into small, chilled fermenters and held for three days of cold soak before start of fermentation. As the tanks warmed, fermentation commenced and lasted eight days with hand punch downs twice per day. After pressing, the young wine went straight to French Oak barrels, 40% of which were new, and completed malolactic fermentation. After two rackings, it was gently filtered and bottled March 15, 2018.

TASTING NOTES

The aroma leads with assertive black tea, blackberry and black pepper. In addition, inviting notes of mocha and vanilla add lift to the layers of the aroma. With sweet entry in the mouth, the mid and back palate provides a rich, lasting finish of velvety tannins and delicious raspberry that promise many years of development in the bottle.

AWARDS

Silver, 2021 Orange County Wine Competition; Silver, 2020 New York International Wine Competition; Silver, 2020 *San Francisco Chronicle* Wine Competition; Silver, 2019 *San Francisco Chronicle* Wine Competition; Bronze, 2018 Harvest Challenge.



HARVEST DATE September 20, 2016 **BOTTLING DATE** March 15, 2018

GRAPES AT HARVEST 24.2 degrees~Brix 3.70 gr/L total acid~3.80 pH

WINE AT BOTTLING 5.65 gr/L total acid~3.67 pH~14.1% by vol. alcohol