

Cakebread Cellars



2016 Vine Hill Ranch Cabernet Sauvignon

Napa Valley

Tasting Notes & Food Pairings

Our 2016 Vine Hill Ranch cabernet sauvignon is a big, intense wine with aromas of blackberry and boysenberry accented with hints of dark chocolate and gravel. The deep, dark fruit extends over an opulent palate supported by a firm tannin structure, and then on into a dense, powerful finish. This elegant wine is ready to enjoy now, but will age very well for another decade in the bottle. We enjoy it with classic cabernet sauvignon pairings like lamb chops, short ribs, char-broiled steak, or decadent dark chocolate cake.

Vineyards

The grapes for this cabernet sauvignon come from three special blocks of vines grown from two distinctive cabernet sauvignon clones planted in the renowned Vine Hill Ranch in the western benchlands of Oakville. We have a long-standing relationship with this grower—since 1982—and Vine Hill grapes consistently produce singular, long-lived wines. The fruit is hand-harvested at night to ensure freshness and varietal purity. In the cellar, we ferment and barrel-age each of the three vineyard blocks separately. Once we assess the individual attributes of each block, we blend to create a wine that honors its terroir with intensity and complexity.

Vintage

Here in Napa Valley, 2016 gave us the most abundant rainfall we've experienced in three decades, which refreshed and revitalized the vines after years of drought. Warm spring temperatures prompted an earlier-than-average budbreak, followed by a relatively cool summer with no heat spikes; these conditions allowed grapes to ripen slowly and steadily, and a warm, dry September helped them develop to full maturity. Harvest was earlier than usual as well—which was fortuitous, since October brought us one of the wettest months in recent history! We were excited to bring in another standout Cabernet Sauvignon vintage, with smaller yields of exceptional quality.

Winemaking

Our winemaker uses traditional approaches in the cellar to bring out the special character of fruit from Vine Hill Ranch. After the grapes are gently destemmed and crushed, the *must* (unfermented juice and skins) from each of the three vineyard blocks is cold-soaked in small, closed-top, stainless steel tanks for 48 hours to extract color, aromas, flavors and fine tannins. The wine is then fermented in the same tanks with a cultured French yeast strain. Extended skin contact after fermentation fully extracts color and flavor, and softens tannins. This powerful cabernet sauvignon is aged for 22 months in French oak barrels (63% new).

Grape Variety:	100% Cabernet Sauvignon	Alcohol Content:	14.9%
Vineyards:	100% Vine Hill Ranch, Oakville	Total Acidity:	0.64 G/100ml
Harvest Dates:	September 26 – 30, 2016	PH:	3.71
Barrel Aging:	22 Months In French Oak, 63% New	Winemaker:	Stephanie Jacobs
Bottled:	July 2018		