

Animo

2016 CABERNET SAUVIGNON | NAPA VALLEY

VINEYARD

Our vineyard, with its stony, volcanic terroir, sits atop Atlas Peak at an elevation between 1,270 to 1,350 feet and is located at the edge of a steep canyon which overlooks the town of Oakville. The site, which was purchased and planted in 1999 by the Michael Mondavi Family is predominantly comprised of Cabernet Sauvignon from the Clone Four variety grafted on 110R Rootstock.

VINTAGE NOTES

The near-perfect 2016 growing season started early, saw ideal weather conditions in the spring, continuing throughout the summer and fall. The first significant fall rainstorm arrived on October 14th. Thanks to a relatively steady and mild July and August, and then a series of warm days at the end of the growing season, the vineyards were able to progress to perfect ripeness and expression.

WINEMAKING NOTES

The grapes came into the winery early in the morning and were gently transferred into our Pellenc de-stemmer, known as one of the most precise and gentle tools in the winemaking process. The berries were then transferred into small tanks and allowed to rest for one day prior to commencing with fermentation. Press began and we opted for a short maceration time since the small, mountain berries naturally provide ample intensity of color, tannins, and texture. The wine was then transferred to French oak barrels allowing the classic warmth of barrel aging to ensue.

TASTING NOTES

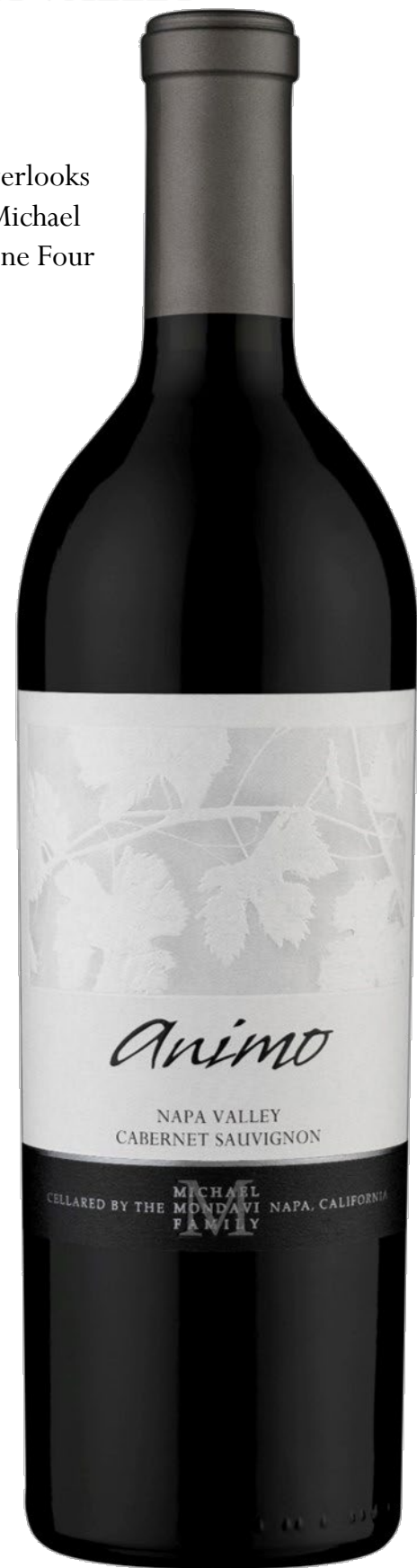
Aromas of cocoa nibs, turmeric, suede and broken mixed berries perfume the wine, while notes of fresh, red currant and blackberry nuances combine for a bright acidity that is followed by a rounded texture and nicely structured yet plush tannins. The 2016 Animo Cabernet Sauvignon is a generous wine, with complex and elegant layers of flavor.

BLEND: 95% Cabernet Sauvignon, 4% Merlot, 1% Petit Verdot

AGING: 27 months in French oak (50% new, 50% neutral)

ALCOHOL: 14.6 %; TA 6.0 g/L; pH 3.70

CASES PRODUCED: 970



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