

# VINTAGE 2016

## TECHNICAL SHEET

APPELLATION *Mount Veeder, Napa Valley*

OWNERS *Tesseron Family*

ESTATE MANAGER *Thomas Comme*

WINEMAKING CONSULTANT *Michel Rolland*

SOILS *Sedimentary based (sandstone, shale and volcanic tuff)*

HARVEST *Hand-picked into small crates*

GRAPE RECEPTION *Manual by gravity*

DESTEMMING *Manual*

VINIFICATION *Round concrete tanks of 264 gallons*

AGING *70% in new French oak barrels*

*30% in concrete tanks*

TIME OF AGING *16 months*

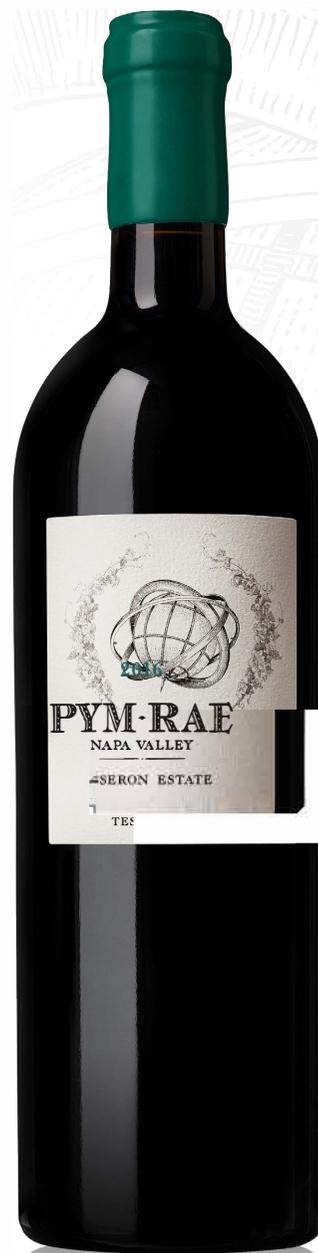
ALCOHOL *14.1% by vol*

BLEND *76% Cabernet Sauvignon, 17% Merlot, 7% Cabernet Franc*

Depth, balance and freshness: every detail is carefully considered to reveal the potential of this rare vineyard, and gracefully highlight its unique character.

The first vintage of PYM - RAE stays true to the spirit of the Tesseron family, and is both the culmination of a long journey as well as the beginning of a new adventure.

*What matters most to us are the memories you will keep..*



1800	FEET ALTITUDE
600	ACRES RANCH SURFACE
100	PERCENT in CONVERSION ORGANIC and BIODYNAMIC by DEMETER USA
29	YEARS OLD AVERAGE AGE OF VINES
18,53	ACRES VINEYARD SURFACE
3	GRAPE VARIETALS 76 % CABERNET SAUVIGNON 17 % MERLOT 7 % CABERNET FRANC
2	VINEYARD BLOCKS at DIFFERENT ELEVATIONS: 1640 and 1968 FEET
1	WINE FAMILY
0	PESTICIDE IRRIGATION ACID