



2016 CABERNET SAUVIGNON KNIGHTS VALLEY, SONOMA COUNTY

Winemaking

Grapes hand-harvested at night, sorted, destemmed, then undergo a 72-hour cold soak before beginning traditional fermentation with two pumpovers per day for 14 days; aged 20 months in 50% new French oak.

Tasting Notes

Well-structured with rich smooth tannins, our 2016 Cabernet Sauvignon offers lovely aromas of dark plum, blueberry and violet on the nose. Layers of ripe dark and red fruits immerse the palate, complemented by hints of brown sugar, white pepper and savory herbs. This wine shows a structure, vibrancy and sharp finesse that will allow it to age gracefully. Enjoy now through 2026.

AVA Knights Valley

Vineyard Knights Bridge Estate Vineyard

Blocks 3B, 14

Varieties 96% Cabernet Sauvignon, 4% Merlot

Harvest Date October 14, 2016

Barrel Aging 20 months in French oak, 50% new

TA 5.9 g/L pH 3.68 Alcohol 14.5%

Bottling Date June 14, 2018
Release Date October 1, 2019

Cases 460

American Fine Wine Competition 96 points, Double Gold | Wilfred Wong, wine.com 93 points Ken's Wine Guide 91 points | San Francisco Chronicle Wine Competition Gold Medal