

V. Sattui Winery
2016 Cabernet Sauvignon
Mt. Veeder

Vineyard Notes

The rugged mountain elevations and complex, marine soils of the Mt. Veeder appellation allows the fruit to mature slowly in the Estate property, developing incredibly deep red color and rich concentration of flavors with the extended hang-time. We have three clones of Cabernet planted to these steep hills, grafted to 1103P and 101-14 rootstock selections and spaced at 9 ft. between rows and 4 ft. between vines. Row direction is generally North-South on a vertical trellis system. This area has the longest growing season and the lowest yields in Napa Valley and in most years it is last cabernet harvested for V. Sattui.

Vintage Notes

2016 – A lot to like! Following the very small 2015 harvest, it was heartening to see the vines recover and bounce back to produce not only extremely high quality fruit but also some bounty in 2016!

Harvest was earlier than we expected, and we observed optimum flavor and phenolic development progress as we harvested. With the ample rain that fell this past spring, the soils were moist and the vines started growing in early spring and shoot growth was active. Flowering also turned out to be optimum, with very little frost, so the individual grape varieties responded and good pollination allowed for a more typical crop. Across the board, the flavors and acids were exceptional; very fresh fruit aromas and flavors were evident in the whites, and a delicious balance evolved as the harvest proceeded. Acids are firm and pH is slightly lower, so the wines should be well-structured with very good aging potential. During harvest, we saw the reds evolve every day the skins softened, the tannins became more velvety and the grapes came into their own. This is an exciting vintage with a lot to like!

Winemaking Notes

Grapes are picked at night in ½ ton macro bins. They arrive at the winery early in the morning. They are de-stemmed and crushed. Grapes are cold soaked for 4 days, yeast is added and fermentation begins. Pump overs are performed daily. Wine is tasted every day to evaluate the color and tannin extraction. Careful attention has to be made not to over extract tannins and make the wine astringent. The wine is ready when it has the tannin and color balance we are looking for. At this point the wine is moved to another tank leaving the skins behind. The skins get shoveled out to our press and squeezed. This part of the wine going into the press is called the press fraction. It is kept separate at this point. The wine is put into barrels 20% new French Oak, 10% American Oak and 70% Seasoned Oak. The wine will be aged for 18 months.

Harvest Date: 9/23-27/2016

Harvest Brix: 27.2

Yeast Strain: Premier Cuvee

Tasting Notes

One of our darkest cabernets with incredibly inky color, it has ripe aromas of plum, cherry fruit, black olive and dried savory herbs in the nose. It is soft and very elegant on the palate, with a round, supple texture and cassis and black cherry fruit flavors on the finish.

Specs

Varietal: 100% Cabernet Sauvignon

Appellation: 100% Napa Valley, 99% Mount Veeder

Alcohol: 14.7 %

TA: 6.4 g/L

pH: 3.56

RS: 0.70 g/L

ML: 0.040 g/L

1,018 Cases Produced

Bottling date: 8/3/ 2017

SRP: \$92/bottle