

2016

# CASHMERE

BLACK

CALIFORNIA



## VINEYARDS

Our vineyards in the warm growing region of Contra Costa County provide about 95% of the grapes for this dark red blend. Vines planted in sandy-soil and limited rainfall produce grapes of great flavor intensity and dark color.

## FERMENTATION & AGING

Individual lots of grapes were harvested separately according to ripeness and balance of acidity. Grapes underwent total de-stemming and a very gentle crushing to ensure a large proportion of whole berries in the must. Fermentation was carried out in stainless steel with select cultured yeasts at controlled temperatures. Grapes were pressed at dryness then settled for 10 days and racked to 30% new French oak with a dark toast level for 8 months.

## WINEMAKER NOTES

Cashmere Black is a full-bodied, complex red wine with blueberry, plum and violet aromas followed by juicy cherry, vanilla and coffee flavors and a rich, lengthy finish.

---

Harvest Date:	August 27 - October 3
Brix at Harvest:	24.1°
Total Acidity:	.60
Final pH:	3.80
Residual Sugar:	.7%
Alcohol:	14.5%
Oak Aging:	8 months
	30% new French oak
Blend:	Petite Sirah, Zinfandel, Mourvèdre, Carignane

Color:	Inky purple
Aromas:	Blueberry, plum, violet, vanilla
Body:	Full
Oak:	Dark toast
Tannins:	Integrated and structured
Acid:	Light
Flavor:	Juicy dark cherry, vanilla, roasted coffee
Finish:	Rich and round