

2016

CASHMERE

RED WINE

CALIFORNIA



VINEYARDS

The majority of the grapes for the 2016 vintage come from our vineyards in Contra Costa County. Grenache comes from the Massoni vineyard in Oakley, where grape clusters are meticulously thinned to concentrate the flavors in the fruit. Warm-grown Contra Costa Syrah provides rich berry character and good tannin structure. Mourvèdre vines are planted in sandy soil and are dry-farmed, providing luscious flavors of chocolate and cherry.

FERMENTATION & AGING

The individual lots of grapes were harvested separately according to ripeness and balance of acidity. The 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. The grapes were pressed at dryness then settled for ten days and racked to 28% new French oak with a dark toast level for 10 months.

WINEMAKER NOTES

Enjoy our red wine blend with rich aromas of ripe cherry and raspberry leading to generous flavors of red berry fruit, chocolate and plum with hints of cracked black pepper. Smooth and delicious.

Harvest Date:	August 20 - September 21
Brix at Harvest:	25.1°
Total Acidity:	5.62g/L
Final pH:	3.83
Residual Sugar:	.35%
Alcohol:	14.5%
Oak Aging:	10 months 28% new French oak
Blend:	62% Mourvèdre, 22% Syrah, 16% Grenache

Color:	Dark red
Aromas:	Black pepper, dark berries, chocolate
Body:	Medium
Oak:	Toasted toffee
Tannins:	Integrated and structured
Acid:	Balanced
Flavor:	Savory notes and dark berries
Finish:	Lasting