

# SOLO

2016 CABERNET SAUVIGNON STAGS LEAP DISTRICT - NAPA VALLEY

## WINEMAKING

VARIETAL COMPOSITION 100% Cabernet Sauvignon

VINEYARD 100% Silverado Vineyard, Stags Leap District

> HARVEST DATES October 2 – 6, 2016

> BRIX AT HARVEST Average 24.3°

> > MACERATION Average 22 days

BARREL AGING REGIMEN Aged 16.5 months in 43% new French oak Overall oak profile: 100% French

PH: 3.54 pH | TA: 6.00 g/L | RS: 0.05%

ALCOHOL: 14.4%

PRODUCTION

SRP: \$125

WINEMAKERS Jon Emmerich, Elena Franceschi

# HERITAGE

SILVERADO VINEYARD (100%) – In 1968, Silverado Vineyard became the fourth planted to Cabernet Sauvignon in the Stags Leap District. Over the next two decades, meticulous field selection created an entirely new clone of Cabernet Sauvignon. The University of California, Davis designated this unique vine the Disney-Silverado Heritage clone. It is one of only three Cabernet Sauvignons to attain Heritage status – and the only one from Stags Leap District. Each year, we honor this extraordinary clone with SOLO.

# Soils + Climate

Silverado Vineyards' steep, shale soils and western exposures to the late afternoon sun come together to produce fruit with the character and structure for which the Stags Leap District came to be known.

# TASTING NOTES

Aromas of black cassis, layers of black tea, earth and a touch of dark baking chocolate. Dense, refined tannins provide a velvety texture. The palate is full of mixed berries, dark chocolate, Chai tea and a dusting of sweet graham cracker crumbles on the finish.

### CONTACT

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