

RESERVE CABERNET SAUVIGNON

“This is my ode to the glorious 2016 vintage; a bold and powerful interpretation of the sun's energy over the Snake River Valley. Listen to the stories held within the bottle: stories of fierce sunlight, cool nights and caring hands.... and when the occasion is special enough, open and enjoy the fruits of our high-elevation desert.”

—Melanie Krause, Winemaker

THE VINTAGE

The 2016 vintage was a warm, gentle season, unusually long for the Snake River Valley, with a cool fall. The spring started early and warm, the summer was gentle with lots of days in the 90's but few over 100 degrees F. September cooled down significantly, allowing the grapes to ripen slowly and the winemaker to pick at exactly the optimal time for the style desired. The yield was ample enough to merit thinning the crop to leave only the best clusters. The white wines are elegant with lively, balanced acids and the reds are intensely fruity with long, textured finishes. 3100 growing degree days.

PRODUCTION NOTES

- Hand harvested.
- Fermented in 1 ton bins with 3 punch-downs per day.
- Bladder pressed after an average 7 days of skin contact.
- Malolactic fermentation in barrel.
- 20 months of barrel aging in barrels of French, Hungarian and American origin, 30% new, 70% neutral oak.
- Filtered and bottled in June 2017.

Sourced from the following Vineyards:

- Emerald Slopes
- Sawtooth



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WINE PROFILE

VINTAGE	2016
VARIETAL	Cabernet Sauvignon (84%), Malbec (8%), Syrah (8%)
APPELLATION	Snake River Valley
ACID	6.5 G/L
pH	3.76
AGING	20 months in barrel
RESIDUAL SUGAR	0%
ALCOHOL %	14.8%
VOLUME	750 ml
CASES PRODUCED	150

TASTING NOTES

Only the best barrels of the 2016 vintage were selected for this wine. You'll find aromas and flavors of cedar, green tea, black olive and fresh coffee beans. The body is rich and complex while the finish shows softness and length.

PAIRING SUGGESTIONS

Pair this wine with aged Kobe beef, caviar, duck confit or perhaps your favorite cigar.

WHEN TO DRINK

During the first few years, decant for an hour and then enjoy. This wine will continue to evolve beautifully for decades.

CINDER