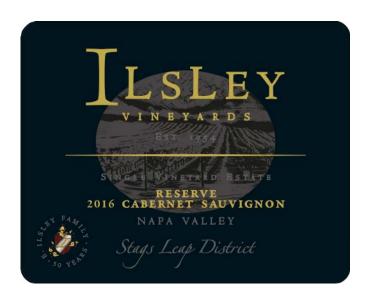


2016 RESERVE CABERNET SAUVIGNON



VINTAGE: 2016

HARVEST: September 16-28, 2016

APPELLATION: 100% Stags Leap District

BLEND: 100% Cabernet Sauvignon

WINEMAKER: Heather Pyle

AVERAGE BRIX: 25.7 PRODUCTION: 50 Cases

рн: 3.68

TOTAL ACIDITY: 6.6 g/L

ALCOHOL: 14.5%

TASTING NOTES:

Immediately captivating, this Reserve Cabernet sits with dark-garnet luminescence in the glass. Juicy blackberries and savory dried plum mingle on the nose with an earthy dust, reminiscent of sultry Yountville summer days. On the palate charcuterie and tart cherry jam, red fruit basket, and dulce-de-leche round out the mouthfeel on this full-bodied wine. Largest in flavor at mid palate, the fine chain tannins deliver a medium plus finish, showcasing restraint and hinting at the ultimate ageability of this reserve release.

VINTAGE NOTES:

The 2016 vintage provided ideal growing conditions for Cabernet Sauvignon, Malbec, and Merlot. Sufficient winter rains filled the soil with moisture for budbreak and mild springtime temperatures resulted in a "good set." Mild weather continued to be a theme throughout summer and fall. Average growing conditions produced average yields and normal harvest dates allowing for ideal ripeness.

OUR RESERVES:

Truly a cabernet for the ages, the hillsides of our vineyards are made up of sandstone and silt loam - volcanic deposits that are millions of years old. These ancient minerals provide the perfect terroir for growing Cabernet. We take the best of our blocks and create something really special – our Ilsley Vineyards Reserve Cabernet. Luxurious, robust, and quintessentially Stags Leap, this ultra-premium wine is made in a refined and elegant style meant to be decantable now, but - much as the soils from which it comes - built to withstand and improve with age.

