

Oakville Ranch Napa Valley 2016 Cabernet Sauvignon

Deep, dark in color and flavors, this Cabernet reveals aromas of black cherry and ripe berries, with undertones of warm baking spices and cedar. On the palate, the flavors are layered and rich, showing dark fruit and chocolate, with a savory herbal element. Harmonious, generous and highly aromatic, this wine will reveal its full complexity with time in the glass. A product of its meticulously tended, organic mountain vineyards, it speaks to both the power and finesse of the 2016 vintage.

Appellation	100% Oakville Ranch, Napa Valley
Varietal	88% Cabernet Sauvignon 12% Cabernet Franc
Harvest Date	October 5 – 12, 2016
Fermentation	Each block picked and fermented separately in small vessels; 1 – 1.5 tons each, 12 days on skins
Barrel Aging	22 months in 225L 100% French oak barrels, 80% new
Bottling Date	August 31, 2018
Alcohol	15.9%
Released	October 2019
Production	410 cases 750ml; 6 cases 1.5L

Oakville Ranch is the original mountain vineyard of the Oakville sub-appellation, a tiny district that produces some of Napa Valley's most celebrated Cabernets. A place of dramatic beauty and dedication to organic farming, Oakville Ranch farms its hollows and terraces in a well-planned program of sustainability, and has crafted singular wines expressive of its distinctive terroir since 1989.

Less than a quarter of the historic 330-acre property is planted to grapes, along with orchards, vegetable gardens and bee hives – all cultivated in harmony with the untouched natural habitat which sustains native flora and fauna.

Mary Miner, Owner
Jennifer Rue, Winemaker
Mark Herold, Consulting Winemaker
Phil Coturri, Vineyard Manager
Shelia Gentry, General Manager