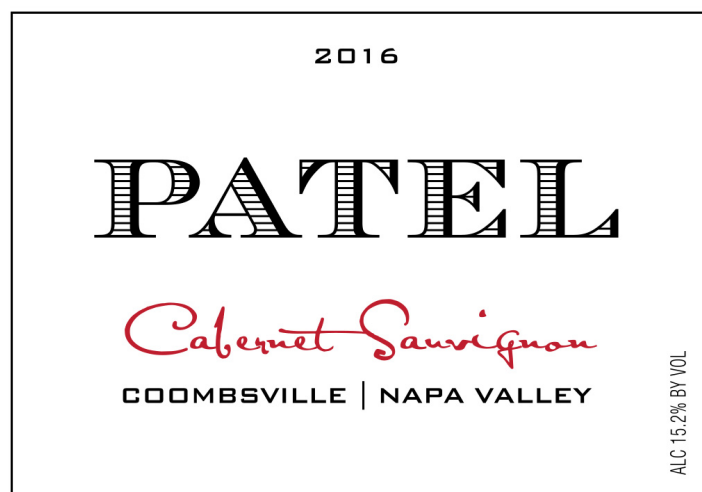


PATEL

NAPA VALLEY



Vintage: 2016

Varietal: Cabernet Sauvignon

Appellation: Coombsville, Napa Valley

Aging: 19 months in 100% new French oak

Production: 70 cases

Release date: Autumn 2019

Notes:

The Coombsville AVA's volcanic soils and long growing season typically produce wines with saturated color and dark fruit elements, all balanced by bright acidity. Our Coombsville Cabernet Sauvignon's concentration comes from the richness in tannins and the distinctive structure for which this appellation has become acclaimed. Dark, powerful and full bodied, the wine offers great acidity, rich dark fruit, licorice and cassis crème.

Vintage:

The near-perfect 2016 growing season started early, saw ideal weather conditions throughout and wrapped up as the valley's first significant fall rainstorm arrived on October 14. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness. Napa Valley vintners are pinching themselves and smiling for the gift it appears Mother Nature has given them: a fifth consecutive vintage of stellar quality Napa Valley wines.

Vinification:

Arriving in small picking lugs from the vineyards, the clusters were hand sorted, de-stemmed and hand sorted again, berry by berry. A two-day cold soak was followed by primary fermentation in small, open-top stainless-steel tanks. Following an extended maceration, the fruit was gently pressed and the wine moved to barrel for secondary fermentation. The wine aged for 19 months in rare 100% new French artisan oak barrels with minimal racking. Multiple blending trials determined the final blend, which we bottled unfiltered and unfiltered.

95 points – Antonio Galloni, Vinous.com