

# ADAPTATION

BY *Odette*

## 2016 ADAPTATION CABERNET SAUVIGNON NAPA VALLEY

### VINEYARD NOTES

In 2016, the vineyard sources remained mostly the same as we continued to work with our favorite local growers to craft this wine. The majority of the Cabernet Sauvignon comes from Ink Grade (on the back side of Howell Mountain), which provides the framework and structure to carry this wine. We headed south incorporating vineyards in Pope Valley, Stags Leap District and Oak Knoll that complimented the abundance of tannin, color and structure already in place. This diversity and range within Napa Valley has allowed us to craft a wine which showcases the unique Napa Valley terroir in an approachable, elegant style.

### HARVEST

Mother Nature brought us another beautiful vintage in 2016. The balanced growing season resulted in wines with an enhanced purity of fruit, elegance and fine, yet firm tannins with beautiful complexity.

### FERMENTATION & AGING

Fermentation took place in small fully jacketed stainless steel fermenters after a 48-hour cold soak at 55°F. The stainless steel fermenters showcase the purity of the fruit while preserving freshness and allowing the terroir to shine through. Maceration lasted 8-14 days at a maximum temperature of 92°F. Malolactic fermentation took place in barrel and finished up in late winter. The wine was aged in 50% new oak barrels and 50% one-fill oak barrels with minimal racking for 18 months before bottling.

### IMPRESSIONS

This approachable 2016, delivers notes of rainier cherries, currants, elderberries, incense, forest floor, and dried herbs with bright acidity, adding freshness and verve to the long persistent finish.

### VARIETALS/BLEND

85% Cabernet Sauvignon  
15% Merlot

### BOTTLED

May 7th, 2018

### ALCOHOL

14.6%

