

HIGH VALLEY *Vineyard*

Located in the Coastal Ranges of northeastern Lake County, the High Valley AVA rises between 1,600 and 3,000 feet in elevation, providing our finest mountain fruit.



VINTAGE 2016 CABERNET SAUVIGNON

VINTAGE 2016

The spring of 2016 was a steady sine wave of hot and cool days starting harvest off on August 20th. The whites were brought in before a week of cold weather slowed down ripening, allowing for a brief respite after the first rush of harvest. Reds started to trickle in during early September. The season went smoothly, until October 20th brought a deluge of rain with a fair amount of fruit left hanging. The varieties left to weather the storm were hearty, open clusters that handled it just fine. We finished up harvest on October 24th ending an eight-week vintage, one of our longest but best on record.

BARREL AGING AND WINEMAKING

Typical of High Valley fruit, the grapes from Betsy's vineyard are powerful, yet complex. Named in memory of Clay's mother, Betsy's vineyard has a northwest facing slope that allows longer ripening time, resulting in an intensely structured Cabernet. Using a majority of French oak, the barrels are chosen to lift the fruit and add nice toasted spices to the finish.

Alcohol 14.7%, Total Acidity 0.65, pH 3.77, RS 0.32 **SRP \$32**

"Our High Valley Cabernet Sauvignon is bold and complex. Subtle floral aromas are lifted by cherry and leather. The finish is bright and peppery, and gives way to lingering fruit.

- Molly Wingo, Associate Winemaker