

SHANNON

RESERVE

The Shannon Ridge Reserve Collection exemplifies our commitment to and mastery of sustainable farming. Our "Ovis Cycle" farming integrates sheep into the vineyards to control weeds, naturally fertilize the vines and provide wool and protein to our families. The fruit for this collection is carefully selected by our wine making team and produced from our premium vineyard blocks.

CABERNET SAUVIGNON

VINTAGE 2016

Spring was a steady flux of warm and cool days starting harvest off early on August 20th. The whites came in before a cold snap slowed down the ripening, allowing for a brief respite after the first rush of harvest. Reds started to trickle in during early September. The season had average temperatures 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 well. We finished up harvest on October 24th, ending an eight week vintage, one of our longest but most concentrated on record.

TASTING NOTES

The ridge tops of the High Valley and Red Hills Appellations produce incredibly dense fruit flavors. Each year we choose a combination that shows off the intense flavors. For this 2016 vintage we choose 80% from the High Valley appellation, a powerful wine with cassis, dried herbs, and cedar notes. 20% came from the Red Hills appellation where we get ripe cherry, cranberry, allspice, and black pepper. The combination lends to firm tannin that will soften with age. Enjoy now or anytime until 2035.



Cabernet Sauvignon Home Ranch

100% ML complete in barrels • 24 months oak aging • One year bottle conditioned
40% new oak $\frac{3}{4}$ French and $\frac{1}{4}$ American oak selections
Brix at harvest 25.9 • pH 3.64 • Total Acidity 0.67 • Alcohol 15.9%

2850 cases produced