



FINtage 408

2016 FINTAGE 408 CABERNET SAUVIGNON

The FINtage 408 Cabernet Sauvignon is a wine that utilizes the blending of premium Bordeaux varietal wines to create an elegant and robust style of wine. The wine is grown and produced in the premier wine grape growing region of the Central Coast, which exemplifies the ideal growing conditions for Bordeaux style grapes. The valley has rich fertile soil and produces great yields to accompany high quality grapes. This Cabernet Sauvignon is made in an old world style, showcasing balance, elegance and a full bodied style of wine with bright fruit characteristics.

HARVEST NOTES

The 2016 growing season was a welcome relief for wine producers, as 2015 was one of the most difficult and lowest yield vintages to date. In the final year of a long drought, 2016 brought on an early bud break giving rise to a quick and fast start to the season. A prolonged spring with mild temperatures allowed for vines to adjust to the lack of water in the soil profile. The vines then quickly shot up with vigor as the warm summer months came. The summer was seasonably above average giving us much tougher skins on the grapes and a condensed/smaller fruit size upon full veraison. The above average temperatures carried through to the fall and lasted through harvest giving us even ripening and above average quality grapes. 2016 was truly one of the best growing seasons in decades and gave us some of the highest quality grapes we have ever seen on our estate.

WINEMAKING NOTES

The Cabernet Sauvignon is sourced from the Central Coast, where cool nights and warm days are the ideal conditions for world class wine grapes. The grapes are handpicked and hand sorted prior to a 72 hour cold soak at 40 degrees F. During fermentation the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation the wine is held on skins for 24 hours to extend maceration and provide even more color and tannin extraction. The wine is then aged on 30% New French Oak and the remainder is aged on a mix of neutral American and French oak.

TASTING NOTES

Color: Deep Red, Slightly Opaque
Aroma: Black Cherry, Cedar, Tobacco Leaf
Flavor: Raspberry, Molasses, Vanilla, Sweet Oak
Structure: Medium Acid, moderate tannins and long rich finish
Pairing: Braised Short Ribs with Cabernet reduction, Molten Chocolate Cake

TECHNICAL INFORMATION

Blend: 80% Cabernet Sauvignon, 10% Merlot, 10% Malbec
Aged: 16 months on 30% New French Oak – 70% Neutral French and American Oak
Harvest Date: 9/29 – 10/30
Average Brix at Harvest: 25.0
pH: 3.65
TA: 0.59
Bottling Date: July 2018
Alcohol: 13.5%

