



James Mitchell

LODI | 2016
CABERNET SAUVIGNON

THE 2016 VINTAGE

The 2016 vintage was an ideal growing season from bud break to harvest. Total rainfall was well above normal. Bud break was early and the weather during the blooming period was ideal for fruit set and berry development. During the summer, the cycle of warm days and cool nights allowed the ripening process to progress uniformly. The fruit was allowed to hang long enough to develop ideal tannins and flavors. The consistent temperatures and warm, sunny days, promoted even ripening; harvest progressed with a steady flow of high, quality fruit being delivered to the winery daily after being hand-picked in the early morning hours.

ABOUT THE VINEYARD

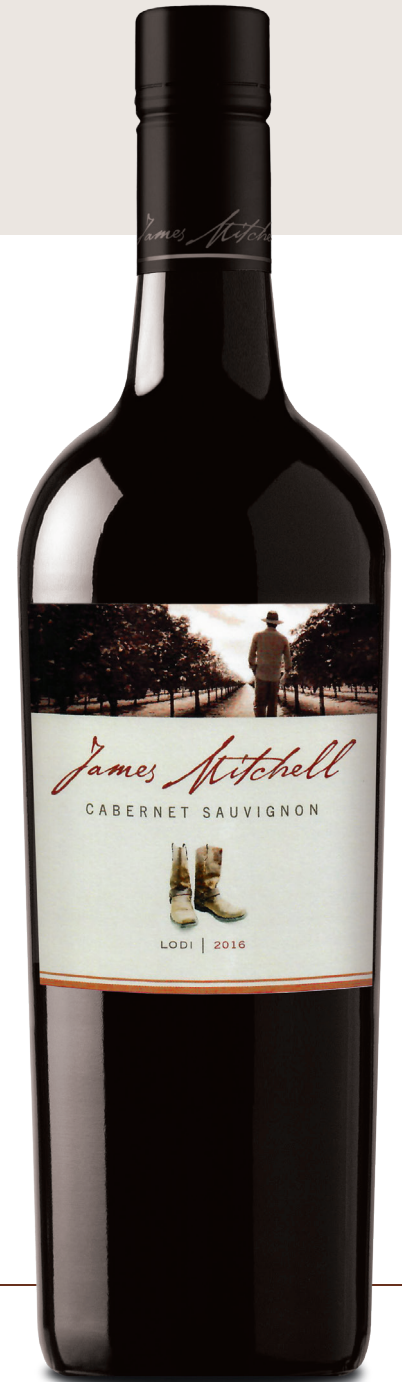
Tucked between the San Francisco Bay and Sierra Nevada mountain range, Lodi offers a classic Mediterranean climate that produces wines that are balanced and full bodied. It's a great place to grow wine grapes as cool evening Delta breezes moderate the day's heat. The soils in the estate vineyards are just what the 25-year old grapevines need. The vineyards are in the sweet spot of grape growing in the Lodi appellation. The pink-colored Rocklin-Jahant loam is well-drained with low fertility, forcing vines to slowly draw water, putting more energy into those big, beautiful clusters.

WINEMAKING

We harvested at night as the Delta breezes came up and sorted in the vineyard to make sure only the cleanest grapes came to the winery. We fermented in stainless steel at 84°F for about twelve days, then left the wine on the skins, tasting at least twice daily to ensure the right texture and tannin levels before pressing. For aging, we used both stainless steel (for freshness) and French oak.

TASTING NOTES

Full bodied and fruit forward, this robust and flavorful wine is all about honest to goodness ripe blackberry and dark cherry, warm spice, smoky mocha and vanilla from oak aging. The tannins are well integrated and the finish is nice and long. It goes down great with a juicy steak, barbeque ribs or a soul satisfying hamburger.



WINE COMPOSITION
100% CABERNET SAUVIGNON

COOPERAGE
AGED 6 MONTHS ON FRENCH OAK

APPELLATION
LODI

TECHNICAL DATA
TA: 5.4 g/L / pH: 3.69 / ALC: 13.50% / RS: 5.52 g/L