



## WINE ANALYSIS

### APPELLATION

Applegate Valley

### VARIETAL

100% Cabernet Sauvignon

### HARVEST DATES

October 3, 2016

### VINEYARD SOURCE

Serra Vineyards

### PRODUCTION

53 Cases

### CELLAR TREATMENT

Aged 21 months in French-American hybrid oak barrels

ALCOHOL: 13.7%

pH: 3.41

TA: 6.15 g/L

RS: N/A

SRP: \$70

## 2016 SV Cabernet Sauvignon

### TASTING NOTES

Savory aromas and flavors of sage, mushroom, black pepper and tobacco followed by notes of mulberry, blueberry, and dark roast coffee with a hint of cocoa. Old school in style with terroir driven characteristics and complex, full bodied layers of flavors. The finish boasts a touch of sweet coconut - balancing the gripping tannins and solid acidity. A robust yet beautiful wine.

### PAIRING SUGGESTIONS

- Aged Cheddar
- Apple Smoked Gouda
- Asiago
- Blue Cheese
- Filet Mignon
- Braised Pork ribs
- Grilled Skirt Steak
- BBQ Grilled Pork Ribs

### 2016 HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set the fruit. Though the growing season got off to an early start, the even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality, but with yields closer to pre-2014 vintages.

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