

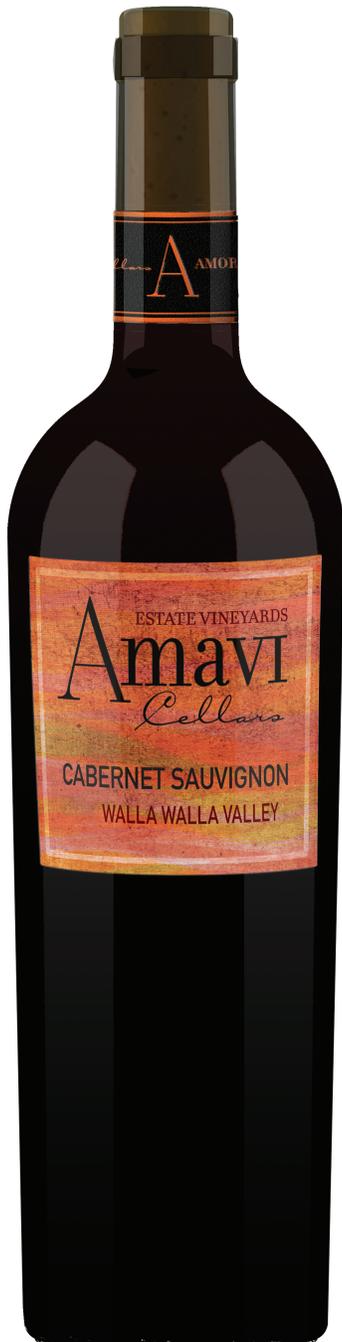
2016 CABERNET SAUVIGNON

SMELLS LIKE: fresh herb, tobacco leaf, dark cherry, blueberry, light mineral & floral notes

TASTES LIKE: raspberry, black cherry, berry cobbler, dusty malt, hint of wet river rock

MOUTHFEEL: velvety & approachable with smooth, lush, refined tannins

DRINK WITH: blue cheese crostini, beef stew, grilled portobellos, chocolate chip cookies



THE VINTAGE

2016 was the longest harvest we can remember. It was one of the earliest growing seasons on record, bud-break, bloom and veraison were all the earliest we have ever seen. For Amavi Cellars we started picking in August and didn't finish until mid-October (just before the rain!). This combination of early and long created the best of both worlds. All in all, 2016 is poised to go down in the books as one of the most perfect growing seasons. April and May were warm and dry with temperatures jumping into the triple digits by early June. This hot start led to a large crop, with larger berries and cluster weights. We managed both the yields and water throughout our vineyards. By mid-summer cooler temperatures arrived and continued through harvest. As things cooled significantly in late August and into September and October, it allowed for long hang times and optimal picking dates. The especially long season allowed the grapes to ripen slowly which helped preserve freshness and elegance in the finished wines.

THE VINEYARDS

Within all of our vineyards we dedicate ourselves to being stewards of the land and leaders in the practices of sustainable agriculture.

VARIETALS

78% Cabernet Sauvignon
10% Merlot
7% Cabernet Franc
4% Malbec
1% Petit Verdot

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARDS

34% Pepper Bridge
17% Summit View
16% Octave
13% Goff
10% Seven Hills
10% Les Collines

OAK PROGRAM

92% French, 8% American
72% Neutral, 28% New

HARVEST DATES

9/19 - 10/12/2016

FINISHED ALCOHOL

14.5%

PRODUCTION

6,080 cases