

2016 LINDA FALLS CABERNET SAUVIGNON

Perched atop Howell Mountain, Linda Falls Vineyard has a unique topography that allows it to deliver a distinct expression of mountain terroir in our classic Heitz style. The 2016 vintage showcases aromas of deep blue and black fruit, pine, sage, and forest floor, all supported by a firm yet soft tannin structure that lingers on the palate. Aged for two years in our cellar followed by two years in bottle, this wine was aged for immediate pleasure and will continue to reward for the next 15+ years.

VINTAGE NOTES

The 2016 vintage is referred to locally as a 'near-perfect growing season.' The year began with abundant rainfall, followed by a mild spring. Moderate summer temperatures and a series of warm days at the end of the growing season led to an early start and finish to crush. Heitz Cellar brought in the first of our fruit on August 18th and finished our Cabernet Sauvignon harvest on October 11th. The phrase "short and sweet" applies nicely to this vintage as we were able to bring all our fruit into the winery in a timely fashion and enjoyed perfect ripeness across the varietal spectrum.

TECHNICAL CHARACTERISTICS

Vineyard Details

Size: 7.4 Acres | Vine Age: 19 years | Clones: CS 337 | Soil: Forward silt loam, Aiken loam | Elevation: 1460-1520' | Training Method: Cane pruned, VSP

Cultivation (as of Jan 2022) Certified CCOF organic, Demeter Biodynamic Certification

Varietal Composition & AVA 100% Cabernet Sauvignon | Howell Mountain AVA Aging Regimen

Aged for two years in a combination of old and new French oak barrels, ranging from 228 to 12,000L. Followed by a two years of bottle aging before release.

Coopers: Demptos, Treuil, Teonnellerie O, Mercier, Nadalie, Taransaud

Pack Size 6/750ml

Alcohol 14.5%

