

# PETER PAUL

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## WINES

### 2016 Napa Valley Cabernet Sauvignon

A second warm spring in a row meant things got off to early, but didn't finish *as* early as last year. The summer provided a near-perfect growing arc until a significant—but temporary—heat spike late in the season made things interesting, before October eased off the heat-pedal just a bit to ensure a flawless landing. The result is almost an embarrassment of riches: a fifth-straight vintage of noble quality, with this probably the best of those five. Combining the ripeness of 2015 with the structure of 2013 and the layered fruit of 2014, this year gives us goosebumps. The critical acclaim you've heard about the vintage in Napa is warranted. We are quite happy with our bottling and hope you will be too.

### About this wine

The harvest played well to a few extra days of cold soak, which brought out deep color and delicious phenolic complexity. Fermentation featured both open and closed-top fermenters and gentle pump-overs followed by 4 weeks of extended maceration for maximum flavor extraction. By spring 2017, we knew this vintage was several cuts above the norm and simply got out of the way: minimal racking with 26-month aging in 45% new French Oak, bottled unfiltered and unfiltered Dec 2018. Further bottle-rest since then has allowed the various components to fully integrate.

As is becoming the norm for Peter Paul, we find that Cabernet plays so well with its Bordelais friends, it is hard to tear them apart. This year saw a healthy inclusion of Cabernet Franc—almost 10% by itself(!), Petit Verdot, and a little Malbec.

### Tasting Notes

A bold, sumptuous Cabernet Sauvignon. Ripe, brambly black plum, black currant, with a note of sweet tobacco, and brown spices on the nose. The palate is well-structured, a very *present* wine, in the sense that the mid-palate doesn't show the hollowness that is often associated with Cabernets. The tannins are velvety, strong yet pliant, surrounding the blue-fruited, sweet-herbal center to create a persistent density on a prolonged finish. This attains the pleasing nexus between strength and seduction, a reflection not just of this particular vintage, but also our philosophy of balanced winemaking. Drink over 5-8 years.

### Technical Data

Varieties: 86% Cabernet Sauvignon

14% Blending Partners: Cabernet Franc, Petit Verdot, Merlot, Malbec

Oak: 100% French Oak; 45% new

Cases Produced: 388 cases, 5 magnum cases, three 3Ls

Appellation: Rutherford, Yountville, St. Helena

Retail: \$45.00