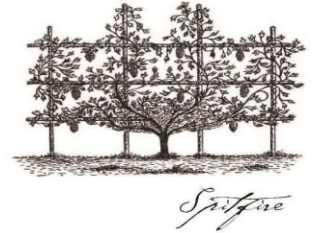




2016 Spitfire Cabernet Sauvignon Technical Sheet



Harvest Notes

2016 was the last of four long years of drought which had a profound impact on the grapevines growing conditions. With little water in the ground the vines started their growing season earlier each year during the drought. 2016 was by far the earliest we had seen vines bud out in over a decade but luckily there was no frost in the Spring. The Summer was moderate allowing plenty of hang time into the Fall even with an early harvest. The smaller crop load allowed generous fruit flavor development in the vineyard.

Tasting Notes

After three years of aging this vintage has lived up to the ripe, luscious fruit forward character we expected. Blackberry and ripe current are strongly in front of a backdrop with cassis, eucalyptus and a hint of licorice. Two years in French oak have added pronounced layers of cardamom, cedar, tobacco, and a touch of cinnamon. This vineyard site continually produces wines with a polished palate making them a joy to drink while still young. The 2016 is a wine that will age, but honestly why wait, it looks great now!

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

Spitfire 2016 Facts:

Harvest Date: Sept 18 to October 10th
Varietals: 93% Cabernet Sauvignon, 5% Merlot, 2% Cabernet Franc
Barrel Age: 22 months; 50% new American Oak, 50% neutral oak
Appellation: Oakville, Napa Valley
Bottled: August 13th, 2018
Bottle Size: 750ml
Production: 1008 cases
Retail: \$54
Alcohol: 13.8%
Total Acidity: 6.1g/L
pH: 3.65

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