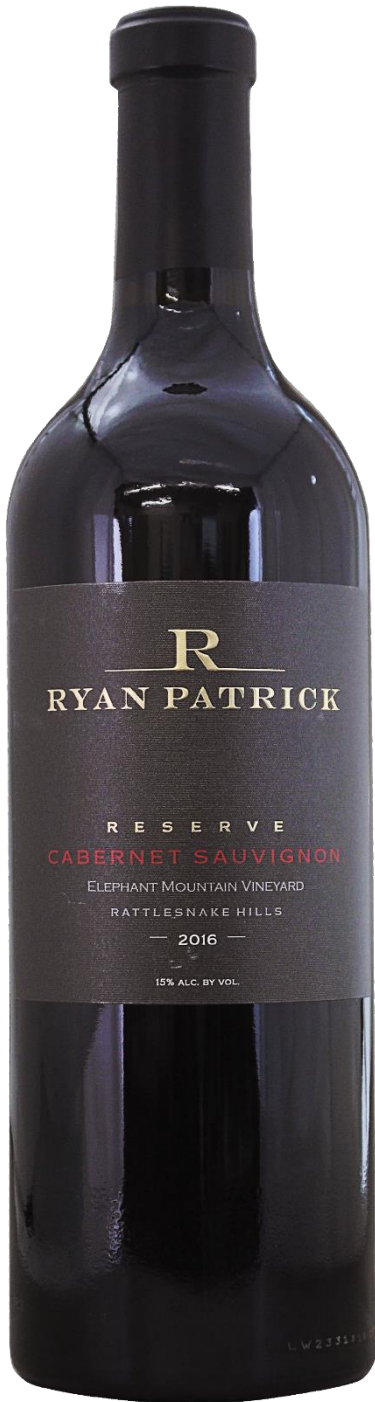


RYAN PATRICK

2016 Reserve Cabernet Sauvignon Elephant Mountain Vineyard

AVA: Rattlesnake Hills

VINEYARD: Elephant Mountain



WINEMAKING NOTES: The grapes were gently destemmed and allowed to cold soak in the tank prior to inoculation with yeast strains selected to emphasize terroir and varietal character. Once fermentation began (in stainless steel tanks), the grapes were pumped over twice daily to aid in the extraction of color and tannin. After 29 days, the free run wine was drained away from the grapes and sent to barrel for malolactic fermentation.

WINEMAKING NOTES: "We wanted to showcase the distinctive style of Elephant Mountain which is perfectly suited for our 2016 Reserve Cabernet Sauvignon. Located at about 1,400 ft. elevation, the vineyard has a unique microclimate that offers an extended growing season which in turn allows for extra hang time and desirable fruit maturation. This ripening on the vine is critical for Cabernet Sauvignon to develop ripe fruit, viscosity, and tannin structure – all components of this reserve wine."

-Kendall Mix, Winemaker

TASTING NOTES

AROMA: Notes of black currant, blackberry, dried sage and cassis with hints of anise.

FLAVOR: A bright mid-palate entry with round chewy tannins and a long, viscous finish.

VARIETAL(S): 100% Cabernet Sauvignon

DATE OF HARVEST: October 2, 2016

BOTTLED: August 2018

ALCOHOL: 15%

BRIX: 26.1

TA: 5.5 g/L

pH: 4.08

CASE PRODUCTION: 200 cases.

AGING: 100% barrel aged, 60% new oak for 22 months – 50% French, 50% American oak barrels.