



## 2016 Lonehawk Cabernet Sauvignon

### Santa Cruz Mountains

FOR SALE AT THE WINERY ONLY

HARVESTED: September 21, 2016

VINEYARD LOCATION: In Saratoga, off the historic Mount Eden Road where some of California's first vines were planted over 100 years ago, set high on a steep southeast facing slope rests the venerable Lonehawk Vineyard.

SOILS: Deep gravelly loam

BOTTLED: February 2018

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.7%,

PRODUCTION: 50 cases

WINEMAKER: Colin McNany

#### VINTAGE NOTES

After quite a serious multi-year drought, the winter rains almost returned to normal, bringing temporary relief to our heat stressed vineyards. January was warm, and kicked the vines into a stage of advanced bud break. A cool summer helped push the harvest back about a week, allowing for maximum hang time. This hang time encouraged phenolic ripeness of the berries, developing ripe flavors and lignified tannins.

#### WINEMAKING NOTES

Lonehawk is our highest-end Cabernet vineyard, as well as the only vineyard designate. The entire lot was destemmed, hand sorted, and tipped into a 3 ton open top stainless steel tank. The fruit was cold soaked for 5 days and then inoculated with the BDX commercial yeast strain. The ferment received a mixture of punchdowns and pumpovers to promote extraction. The wine is kept on skins up to 20 days via extended maceration. Aged in 25% new French oak for 22 months with 100% native malolactic fermentation. Racked once to tank, the wine was delicately gravity-fed to bottle.

#### TASTING NOTES

Black olives, ripe blueberries and an herbal perfume shine from a dark garnet glass of our Lonehawk Cabernet Sauvignon. A dusty, stony mouthfeel speaks to the vineyard's terrain, while the mature, supple tannins tell tales of the fruit's thick skins ("*So thick the birds won't eat 'em!*").

#### CELLARING

Enjoy between now and 10 years.