



## 2016 CABERNET SAUVIGNON

*NorthCoast*

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### VINTAGE REFLECTION

The 2016 Riley's Rows Cabernet Sauvignon North Coast reflects the balance and focus of the 2016 vintage. The 2016 vintage was cooler than 2015 so the 2016 wines are less rich and more focused. In general, the cooler growing season meant grapes tended to ripen at lower Brix levels and lower pHs than they did in 2015.

Riley's 2016 Cabernet is a blend of 4 Cabernet vineyards and 2 different Merlot vineyards from Sonoma County and Lake County. The wine was fermented in open-top tanks and aged the wine in 100% French oak barrels with about 60% new barrels and 40% neutral. We used primarily medium toast barrels from Taransaud, Atelier Centre France, and Boutes. This is a wine that displays nice balance of ripeness and fruit character with supple barrel influence.

### TASTING NOTES

The 2016 Riley's Rows Cabernet has a bouquet of red fruits and baking spice. The palate starts with red fruits like currant and cherry and deepens into cassis and black plum on the mid-palate. The wine finishes with clean acidity, more dark fruits, and a hint of spice. The wine is excellent and a steal at this price!

### SPECS

HARVEST: September 28 - October 6, 2016

APPELLATION: North Coast

ALCOHOL: 14.9%

pH: 3.81

TA: 5.68

FERMENTATION: 100% open-top fermenters

AGING: 100% French oak barrels

CASES PRODUCED: 211

