

GEODESY



SAGE RIDGE VINEYARD RED WINE

2016

Hand harvested at night; delivered cold to winery for processing. Destemmed, hand sorted and gravity-fed to small open top tanks. Spontaneous yeast fermentation. Spontaneous malolactic fermentation in barrel. Natural settling for clarification. Bottled unfinned and unfiltered.

VINTAGE NOTES

Ideal growing season, this mountainous site saw nice diurnal swings with budbreak occurring mid-March. A consistent vintage throughout harvest due to warming and drying of soils.

TASTING NOTES

The wine's flavors unfold with notes of lavender, crème de cassis, inky amethyst with blue undertone, cool herbal tones, lavender, freshly melted dark chocolate, caramelized tobacco, restrained ripeness, hedonistic appeal, medium-fine tannin, with a touch of graphite at the end.

PROFILE

APELLATION	Napa Valley
VINEYARD	Sage Ridge Vineyard
SOIL	Shale and Sandstone rock outcrop
ELEVATION	850 - 1480 feet
HARVEST	Late September through first week of October 2016
COOPERAGE	Aged 20 months in 100% French oak barrels; Taransaud, Darnajous, Baron, Sylvain, Boutes
COMPOSITION	69% Cabernet Sauvignon, 12% Cabernet Franc, 6% Merlot, 6% Malbec, 1% Petit Verdot
ALCOHOL	14.9%
BRX PH TA	25.9° 3.75 6.0 g/L
BOTTLED	May 18, 2018
PRODUCTION	393 Cases