



2016 ROCK CAIRN VINEYARD

Cabernet Sauvignon, Oakville, Napa Valley



VINEYARD DESCRIPTION

Planted in 1984, Rock Cairn Vineyard lies near the southern edge of the Oakville appellation, east of Highway 29 and north of the town of Yountville. The 30-acre vineyard is named for the “cairns,” or piles of rocks, that were formed long ago when Indians traversed the hills and would place a rock on the pile as an offering for safe passage. The site is comprised of deep, gravelly loam with a western exposure, and the vines produce very concentrated fruit late in the season. Nickel & Nickel selects grapes from nine acres of the vineyard.

HARVEST NOTES

The 2016 growing season proceeded as usual for Napa Valley with a nice spring that led to a warm summer. Budbreak was about five days later than last year and this trend continued throughout the season. Slightly cooler weather in May lengthened the bloom window but warm summer days in June and July helped the vines catch up to normal. The crop looked good with clusters that had a nice leaf coverage allowing for speckled light. August brought both cool and hot weather, so we kept a close eye on each block.

SENSORY EVALUATION

The 2016 Rock Cairn Cabernet Sauvignon opens with a fragrant plum and black cherry perfume, along with the subtlest hints of dried sage and portobello. The wine has layers of luscious black fruit flavors with firm tannins that envelop the entire palate and a refreshing brightness on the finish. With its ripe fruit and beautiful tannin structure, this wine promises to age gracefully for years to come.

APPELLATION
Oakville, Napa Valley

VARIETAL
100% Cabernet Sauvignon

AGING
French oak barrels
(48% new, 52% once-used)

RELEASE DATE
April 2018

HARVEST DATE
October 10, 2016

SKIN CONTACT
11 days

TIME
16 months

FIRST VINTAGE
1997