



## 2016 STATE RANCH

Cabernet Sauvignon, Yountville, Napa Valley



### VINEYARD DESCRIPTION

State Ranch is located northeast of the town of Yountville. The 23-acre vineyard is divided into two parcels by State Lane Road and consists of both older and younger vines. Many excellent wines are produced from this area, in part due to the rocky, loam soil which has excellent drainage throughout the year. The vines, as well as the clusters, are moderate in size and the vineyard gets full sun throughout the day. As the young vines mature, we will be harvesting many different clones to make the final wine. Nickel & Nickel selects fruit from 11 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

Richly perfumed with notes of warm summer plum, black cherry and hints of wet slate, the 2016 State Ranch Cabernet Sauvignon is lush and expressive on the nose and the palate. Layered fruit flavors accented by notes of cedar and clove add depth to the palate while supple tannins provide support and length. The result is a wine of incredible elegance and complexity.

### APPELLATION

Yountville, Napa Valley

### VARIETAL

100% Cabernet Sauvignon

### AGING

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

### RELEASE DATE

May 2019

### HARVEST DATES

September 29 – October 9, 2016

### SKIN CONTACT

14 days

### TIME

18 months

### FIRST VINTAGE

2006