



2016 Cabernet Sauvignon

High Valley Appellation
Volcano Ridge Vineyard

WINEMAKING NOTES



10915 HIGH VALLEY ROAD
CLEARLAKE OAKS, CA 95423

707.998.1895

BRASSFIELDESTATE.COM

**100% ESTATE GROWN, PRODUCED AND BOTTLED.
EXCEPTIONAL VALUE.**

Our wines reflect the distinctiveness and diversity of their sites – from the elevated valley floor of High Serenity Ranch to the unique intensity of Volcano Ridge Vineyard. Handcrafted by Winemaker Matt Hughes and the winemaking team at Brassfield. Our focus on sustainable farming, classic techniques, and purity of flavor produce fruit-driven, balanced, and delicious wines.

FRUIT

100% Cabernet Sauvignon

VINEYARDS

Lake County's High Valley AVA is unique in its confluence of history, climate, elevation, and soil. It is one, of only two, transverse valley AVAs in California. The region is located above the Northeast shore of Clear Lake, California's largest natural lake. The county has boasted the cleanest air in the U.S., and it is perched in the Northeast corner of the larger North Coast AVA. Lake County, and High Valley were once one of the state's largest wine producing regions prior to prohibition, and Brassfield is the only estate winery privileged to call it home today. The valley's orientation facilitates a massive diurnal temperature swing created by the tension between the pacific ocean's upper marine layer and the warm sunny days of the mountainous terrain. This effect allows for rich, ripe flavors while retaining acid in the grapes and finished wines. Elevations range from 1,800 to almost 3,000 feet, forcing grapes to form thick skins protecting themselves from the intense sunlight. The valley's hillsides are formed with a mix of soils. Franciscan series soils comprised of weathered rock are intertwined with recent volcanics spewed by the nearby dormant volcano, Mt. Konocti. The East side of High Valley even boost a volcanic cinder cone. The vines roots dig deep in these well drained soils bringing structure and intensity into the grapes. All of these factors combine to make High Valley an unbeatable wine growing region.

WINEMAKING

The Estate Cabernet is a blend of various vineyard sites scattered across the unique High Valley AVA. The resulting wine is very drinkable and yet structured at the same time. All of the fruit is carefully sorted and gently transferred to tanks for fermentation keeping as many whole berries intact as possible. The fermentations are pumped over twice per day and the tanks are kept at a very warm temperature to maximize the extraction of color from the skins. After the wines are drained away from the skins the wine undergoes malolactic fermentation in barrels and small vats. We are restrained in our use of oak as the fruit and vineyards are front and center here. Each vineyard lot is cared for separately and then blended to make the best wine. Our estate Cabernet is lightly fined and filtered before bottling.

TASTING NOTES

Our Estate Cabernet Sauvignon displays lovely aromas of blackberry, black currant, and spice. It's full bodied and soft with flavors of cherry-infused magma, and raspberry-flavored salt water taffy. The finish is pure velvet. This cabernet drinks well for its age and will continue to do so for the next three to four years.

TECHNICAL NOTES

Harvest Dates: September 13, 2016

Sugar at Harvest: 27.7 Brix

Bottling Date: July 19, 2018

TA: 6.5 g/L

pH: 3.60

Alcohol: 14.6%