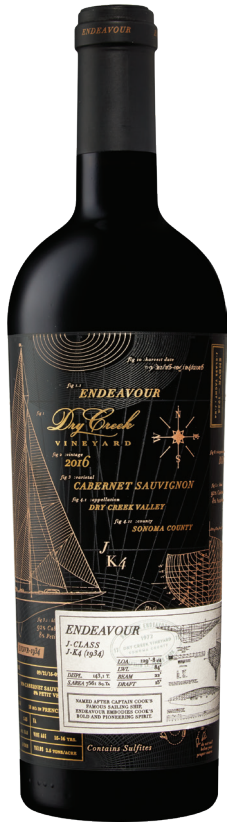


2016 ENDEAVOUR CABERNET SAUVIGNON – DRY CREEK VALLEY



91 Points
Wine & Spirits



HISTORY

Our estate Endeavour Vineyard is located in the Lytton Springs district of the Dry Creek Valley. This iconic property is the vision of the second generation to grow and produce Cabernet Sauvignon that equals the finest of any in California. Strategically planted to take advantage of each of the diverse soil conditions on the property, the Endeavour Vineyard contains its own sustainable ecosystem, complete with a natural pond to collect rainwater. Endeavour is a labor of love and continues to drive our family winery forward in producing world-class wines.

GROWING SEASON

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

WINEMAKER COMMENTS

The distinctive soil and *terroir* provide a wonderful canvas from which to craft a beautifully balanced Cabernet Sauvignon that displays both power and finesse. At first swirl, notes of black currant, black cherry and black pepper come forward, followed by deeper aromatics of blackberry, nutmeg and leather. Additional airing reveals nuances of dried sage and thyme. On the palate, elegant flavors of black currant, plum and dark chocolate mingle with complex notes of espresso, white pepper and fine leather. The refined tannins are well integrated, providing a rich and luxurious mouthfeel with a long, lingering finish.

RELEASE DATE	October 2019
BLEND	92% Cabernet Sauvignon, 8% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 30 - October 10, 2016
ALCOHOL	14.5%
FERMENTATION	10 - 14 days in fermenters at 85°F; pumped over twice daily.
BARREL AGING	20 months in French oak; 65% new oak
BRUX	Average 26.5
PH	3.68
TA	6.5g/L
SOILS	Gravelly, hillside
VINE AGE	17 years
YIELDS	3.2 tons per acre