



2016
CABERNET SAUVIGNON - RUTHERFORD
HANDMADE

VINTAGE

The 2016 vintage extends a run of exceptional years for Cabernet Sauvignon to five in a row for the Napa Valley. A warm, dry spring and summer led to an earlier than average budbreak and ultimately another early start to harvest. Temperatures remained relatively mild with warmer days that helped bring the grapes to their optimal maturity. Low rainfall this year limited the crop volume once again but led to incredible concentration and quality.

VINEYARDS & WINEMAKING

The Foley Johnson 2016 Handmade Rutherford Cabernet Sauvignon comes from our Peral Estate Vineyard. It is comprised of thicker and heavier adobe soils with small amounts of gravel which are perfect for growing Cabernet Sauvignon. The ideal growing conditions in the vineyard allow our Bordeaux varietals to reach full maturity on the vine without taking on the green, leafy taste of under-ripe fruit. The grapes were all harvested between September 7 - October 20, 2016, under clear skies. The wine went through 100% malolactic fermentation and is unfiltered. After 19 months in 30% new French, American and Hungarian oak the wine was bottled on July 16, 2018.

TASTING

Deep ruby in the glass, our 2016 Handmade Rutherford Cabernet Sauvignon opens with aromas of vanilla, tobacco, black currant and anise which leads to an exceptionally soft wine across the palate. Complex flavors of dark cherry and blackberry are complemented by hints of cocoa, graphite and savory herbs. This wine is structured with firm but smooth tannins that lead to a satisfyingly long finish.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	15.5%
COMPOSITION	76% Cabernet Sauvignon, 12% Merlot, 5% Petit Verdot, 5% Cabernet Franc, 2% Malbec	TA	6.7 g/L
		PH	3.84
AGING	19 months in 30% new French, American and Hungarian Oak	BOTTLING DATE	July 16, 2018