



2016 OAKVILLE STATION | OAKVILLE

CABERNET SAUVIGNON

WINEMAKING

VARIETAL COMPOSITION

100% Cabernet Sauvignon

HARVEST DATES

September 23-24, 2016

MACERATION

Average 19 days

BARREL AGING REGIMEN

Aged 16 months in oak, 43% new oak

New oak profile:

48% Hungarian, 27% French, 25% American

Overall oak profile:

74% French, 13% Hungarian, 13% American

PH: 3.85 pH | **TA:** 4.77 g/L | **RS:** 0.09%

ALCOHOL: 15.0% by volume

PRODUCTION: 260 cases

WINEMAKERS

Jon Emmerich, Elena Franceschi

HERITAGE

OAKVILLE SOUTH STATION (100%) – All of our wines come from our own vineyards except for this historic site on the western edge of the Oakville appellation. First planted to vines in 1883, this research station which lies within the famed To Kalon vineyard, has played a key role in advancing the quality of California's grape growing. It is now under the guidance of the University of California, Davis. We are pleased that working with the university has given us the opportunity to craft this limited bottling.

SOILS + CLIMATE

Gently sloping soils from the Mayacamas mountains form an alluvial fan. Coastal fog traveling up the valley from the San Pablo Bay tempers the warm climate by day and provides cooler air overnight.

VINTAGE

The near-perfect 2016 growing season started early, saw ideal weather conditions throughout and wrapped up as the valley's first significant fall rainstorm arrived on October 14. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness.

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