



SOLO

2016 CABERNET SAUVIGNON
STAGS LEAP DISTRICT - NAPA VALLEY

WINEMAKING

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARD

100% Silverado Vineyard, Stags Leap District

HARVEST DATES

October 2 – 6, 2016

BRIX AT HARVEST

Average 24.3°

MACERATION

Average 22 days

BARREL AGING REGIMEN

Aged 16.5 months in 43% new French oak

Overall oak profile:

100% French

PH: 3.54 pH | **TA:** 6.00 g/L | **RS:** 0.05%

ALCOHOL: 14.4%

PRODUCTION

1,313 cases

WINEMAKERS

Jon Emmerich, Elena Franceschi

HERITAGE

SILVERADO VINEYARD (100%) – In 1968, Silverado Vineyard became the fourth planted to Cabernet Sauvignon in the Stags Leap District. Over the next two decades, meticulous field selection created an entirely new clone of Cabernet Sauvignon. The University of California, Davis designated this unique vine the Disney-Silverado Heritage clone. It is one of only three Cabernet Sauvignons to attain Heritage status – and the only one from Stags Leap District. Each year, we honor this extraordinary clone with SOLO.

SOILS + CLIMATE

Silverado Vineyards' steep, shale soils and western exposures to the late afternoon sun come together to produce fruit with the character and structure for which the Stags Leap District came to be known.

TASTING NOTES

Aromas of black cassis, layers of black tea, earth and a touch of dark baking chocolate. Dense, refined tannins provide a velvety texture. The palate is full of mixed berries, dark chocolate, Chai tea and a dusting of sweet graham cracker crumbles on the finish.