

NAPA VALLEY QUILT

“FOR NAPA VALLEY QUILT, OUR GRAPES COME FROM A PATCHWORK OF PRIME NAPA VALLEY VINEYARDS. BLENDING MOUNTAIN FRUIT WITH GRAPES FROM THE VALLEY FLOOR TO CREATE THE QUINTESSENTIAL STYLE OF WINE MY FAMILY HAS MADE FOR FIVE GENERATIONS.”



JOSEPH WAGNER, FIFTH GENERATION NAPA VALLEY WINEMAKER

2016 NAPA VALLEY CABERNET SAUVIGNON RESERVE

Our Cabernet Sauvignon garners its distinctive style from the diverse vineyards found in the mountains, bench lands, and valley floor of Napa Valley. The well-drained, nutrient-deprived soils found in each of these topographies stresses the vines, resulting in grapes with extraordinary color, texture, and flavor concentration. Blending these grapes allows us to bring together the unique terroir of each location and craft a wine that's greater than the sum of its parts, marrying the firm tannins and weight of the mountains with the supple fruit-forward notes of the valley floor while maintaining natural acidity.

For our 2016 Napa Valley Quilt Reserve, we tasted the developing wine throughout the fermentation and aging processes, then set aside the best 2% for this reserve bottling. Our lot selection was based on intensity, complexity and boldness of expression that could withstand a longer aging cycle and heavier use of new French oak.

2016 GROWING SEASON

Despite a few anomalies, the 2016 Harvest Year turned out to be relatively free of drama. The marine layer, which was absent for much of 2015, returned to help make the 2016 vintage another beautiful one for Napa Valley. Warm temperatures and dry conditions in late winter and early spring led to an early bud break and excellent spring growth without frost. Bloom began in mid-May, and the crop developed evenly thanks to the extra hang time afforded by the warm summer. The resulting fruit ripened with deep color and nuanced flavors of black currant, anise, cedar box, and cocoa dust.

WINEMAKER NOTES

For this Reserve wine, the winemaking begins when we call a pick. Regular visits and assessment of each block direct us to harvesting at the right moment. Our assessment consists of testing sugar levels, acidity and pH, but more importantly, waiting for phenolic/physiological maturity. We want to see hard, brown seeds, copper canes, and yellowing of the canopy with some slight dimpling from dehydration on the skins. This gives us the assurance we will have no green tones in the resulting wine and the structure and intensity will be at its height. In the cellar, we de-stem all Cabernet Sauvignon and move the must to a temperature-controlled tank where it will begin a partially frozen cold soak for up to 2 weeks, and pump over each day to prepare the skins for proper extraction. We then begin a cold fermentation, aiming for 30 days of active fermenting to slowly pull the color and structural elements out of the skins without getting seed tannins. After we achieve dryness, the wine sits under cap, in extended maceration for up to two weeks at which time we re-evaluate the progress of each lot before moving the wine to 59 gallon French oak barrels (70% new) where it undergoes a secondary fermentation. Our final blend (100% Napa Valley Cabernet Sauvignon) is the result of numerous blind tastings and is the pinnacle of our Cabernet Sauvignon production.

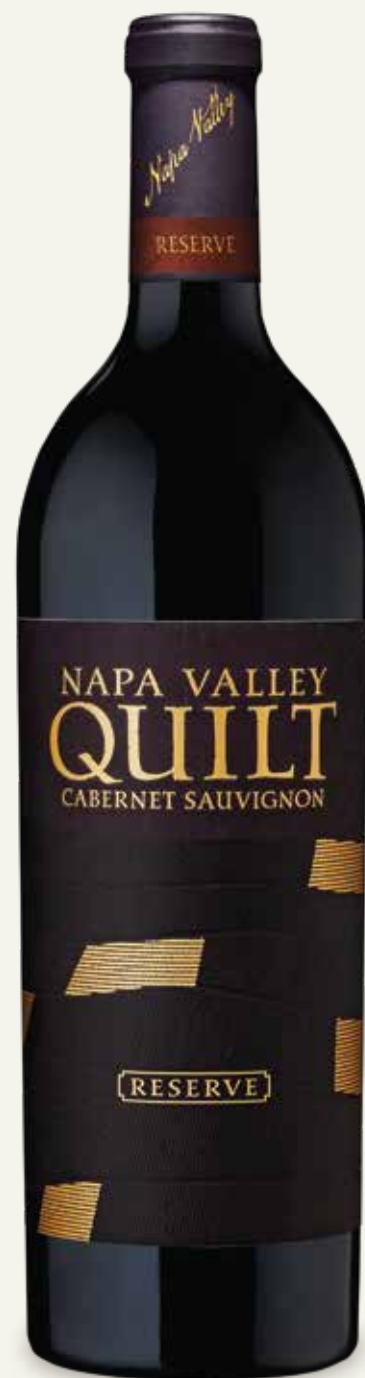
TASTING NOTES

COLOR: Dark ruby red.

AROMAS: Rich notes of chocolate, black currant, ripe blackberry, and marionberry intertwined with caramel and leather.

PALATE: A complex and bold assemblage of dark currant, blackberry, marionberry, and toasted hazelnut balanced with hints of cardamom and dry dark chocolate.

STRUCTURE: A full-bodied, quintessential Cabernet with layers of concentrated black fruit, bright acidity, and excellent balance. The wine's breadth and structure is complemented by a supple, velvety mouthfeel, with fine-grained tannins. The finish is long, smooth, and satisfying.



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