

NAPA VALLEY QUILT

“FOR NAPA VALLEY QUILT, OUR GRAPES COME FROM A PATCHWORK OF PRIME NAPA VALLEY VINEYARDS TO CREATE A CLASSIC CABERNET SAUVIGNON THE WAY MY FAMILY HAS MADE IT FOR FIVE GENERATIONS.”



JOSEPH WAGNER, FIFTH-GENERATION NAPA VALLEY WINEMAKER

2016 NAPA VALLEY CABERNET SAUVIGNON

For the Quilt Napa Valley, we focused on vineyards with well-draining, low-nutritive soils that stress the vines. The result of these soils is a grape crop with extraordinary concentration of flavor, color and texture. While the majority of the fruit comes from the floor of the Napa Valley to achieve the richness and elegance desired, we also relied on some grapes grown in the well-drained gravelly soils of the side slopes along with high elevation in the mountainous areas for a blend with more structure and complexity than we could have achieved had we used fruit grown solely in a single region. Napa Valley AVAs: Oakville, St. Helena, Atlas Peak, Coombsville, Oak Knoll, Calistoga, and Howell Mountain.

2016 GROWING SEASON

The 2016 growing season presented another exceptional year for Cabernet Sauvignon in Napa Valley. Though bud break was early, a steady frost-free spring followed by a mild July and August saw canopy and fruit development lagging behind the normal schedule. Then a much-welcomed series of lusciously warm days that the season delivered to us in autumn brought the crop to ideal maturity. By the time a significant rain storm arrived mid-October, the fruit had been picked, with a crop of lower-than-usual yields but magnificent quality.

WINEMAKER NOTES

For Napa Valley Quilt Cabernet Sauvignon 2016, the winemaking process started by picking fruit at optimum physiological maturity; lignified seeds and canes, a slight dimpling of the berries (dehydration) and once in the cellar, we kept wine lots separated by individual vineyard. The wine went from cold soak to extended maceration for up to 60 days in some cases, and we re-evaluated the progress of each lot before moving the wine to classic Bordeaux and Burgundy barrels (70% new oak, 30% seasoned) where it underwent malolactic fermentation, and was racked every 4 to 6 months until blending 20 months later.

TASTING NOTES

COLOR: Deep, dark ruby with a hint of brick red around the edges.

AROMAS: Striking aromas of dark chocolate, blackberry jam, toasted oak and hazelnut with hints of red berry fruit, baking spices and vanilla.

PALATE: Broad and mouth-filling with a satisfying mix of flavors ranging from rich molasses, stewed rhubarb, tobacco and nutmeg that integrate into a long satisfying finish complemented by balanced acidity, and smooth, velvety tannins.

FOOD PAIRING

Grilled rib eye steak with a pepper sauce; lamb chops with balsamic reduction; or a charcuterie platter with smoked duck breast, dry-cured pork sausage, figs, pecans and sliced apple.

