



2016 DYER Vineyard Cabernet Sauvignon
Diamond Mountain District, Napa Valley

Site Description: Dyer Vineyard is a 2.3 acre vineyard situated on a bench, mid-slope on Diamond Mountain. The exposition is north facing and the slope is 7-10%. The site is probably an ancient land slide- rocky with fine volcanic soil and gravel ranging from ash to richer red soils. The site was planted to vineyard in 1993 by Bill and Dawnine Dyer.

Winemaking Philosophy: We favor a restrained, balanced style of winemaking that cultivates the unique characteristics of our vineyard. Over 15 years we have refined the varietal selection in our vineyard on Diamond Mountain to Cabernet Sauvignon, Cabernet Franc and Petit Verdot. We employ a short (3-5 day) cold soak prior to the fermentation, the maximum temperature of fermentation is 88 degrees F, and following a light pressing, the wine is put directly into French oak barrels- total maceration time varies by vintage. ML takes place in the barrel and the wine is aged in French oak for a total of 20 months.

Vintage Notes: Salient features of the 2016 Harvest were related to heat events... one in July and 3 in September. September heat is always a challenge driving a wedge between sugar and physiological ripeness and making picking decisions harder. At Dyer we harvested September 26, at the tail of the last heat event with good maturity and slightly higher sugars than normal.

Tasting Notes: Reminiscent of the fabulous 2013 the 2016 is deep and rich. Black cherry and plum aromas are laced thru with savory notes of tobacco and dried herbs. On the palate this is classic Cabernet; dense and chewy, with notes of cedar. Tannins are ripe and lush.

Blend: 89% Cabernet Sauvignon
6% Cabernet Franc
5% Petit Verdot

Alcohol: 14.6%
pH: 3.77
TA: 6.7 g/l

280 cases made

Winemakers: Bill & Dawnine Dyer

