

2016 SONOMA VALLEY CABERNET SAUVIGNON



Winery Retail: \$38

Alcohol: 14.0% by volume

Harvest Dates: Sep. 7 - Sep. 30, 2016

Blend: 77% Cabernet Sauvignon 3% Cabernet Franc
13% Merlot 3% Malbec
4% Petit Verdot

Release Date: April 1st, 2019

Acidity: TA=0.70g/100mL; pH=3.39

Brix at Harvest: 24.9 degrees

Fermentation: 12 days in stainless steel tanks, punched down up to 4 times daily

Aging/ Cooperage: 24 months in 20% new French oak barrels

Production: 2,894 cases (12x750mL); 6 cases (6x1.5L)



This supple and generous Cabernet Sauvignon blend is crafted in the classic Bordeaux style that Walter Schug pioneered in the 1970's as winemaker of Joseph Phelps Vineyards. A ripe mouthful of currant and cherry flavors is framed by fine tannins and a touch of spicy oak. It has a classic bouquet bursting with berries, cassis and spice. Merlot, Cabernet Franc, Malbec and Petit Verdot are blended in to add depth and elegance, further enhancing the bright berry flavors and lively acidity. Try this wine with hearty stews, wild mushrooms and grilled meats. Though ready to enjoy now, it will develop gracefully with 5 to 7 years of additional cellaring.



90 POINTS

2015 Vintage:



88 POINTS

2014 Vintage:

THE **tastingpanel** 91 POINTS
MAGAZINE

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