

2016 SONOMA VALLEY CABERNET SAUVIGNON 'HERITAGE RESERVE'

Winery Retail: \$66

Release Date: August 1st, 2021

Alcohol: 14.2% by volume

Acidity: TA: 6.7g/L; pH: 3.38

Harvest Dates: Sep. 7 - 26, 2016

Brix at Harvest: 24.8 degrees

Blend: 76% Cabernet Sauvignon: Rancho Salina and Atwood Vineyard
16% Merlot: Rancho Salina and Sangiacomo Vineyard
7% Malbec: Rancho Salina and Pickberry Vineyard
1% Petit Verdot: Pickberry Vineyard Vineyard

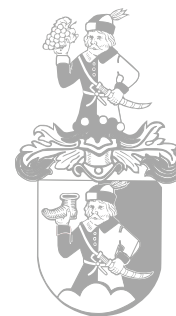
Fermentation: Up to 12 days in stainless steel tanks, punched down 2-4 times daily

Aging/ Cooperage: 67% aged in 1 to 3 year old French and American oak barrels;
33% aged in new French oak barrels

Production: 459 cases (6 x 750ml); 8 cases (6 x 1.5L); 8 x 3 Liter; 4 x 6 Liter

From 1973 to 1982, Walter Schug crafted some of California's most memorable Cabernet Sauvignon and Bordeaux-style blends as the founding winemaker for Joseph Phelps Vineyards. In this legacy, we craft our Heritage Reserve Cabernet Sauvignon to exhibit the same finesse, intensity, and ageability that have made his earlier wines valuable collector's wines.

Well-structured Cabernet Sauvignon, Merlot, and Malbec are sourced from Rancho Salina, a volcanic soil vineyard high above the Sonoma Valley in the southern end of the Mayacamas Mountains. Select Cabernet Sauvignon barrels from Atwood Vineyard provide complexity. Merlot from Sangiacomo Vineyard in southern Carneros offers a lush mid-palate, with Petit Verdot and Malbec from Pickberry Vineyard on Sonoma Mountain enhancing the long, rich finish. This wine shows dense color and structure; intense aromas of dark cherry and plum; and ripe flavors of dark fruits and warm spice. Well-integrated tannins, soft oak, and acidity give it a balanced and elegant texture and finish. This lovely wine can be enjoyed on release to pair with rich meats and cheeses, yet will reward cellaring for a decade or more.



Schug Carneros Estate Winery
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