



2016 NAPA VALLEY, RUTHERFORD ESTATE VINEYARD CABERNET SAUVIGNON

St. Supéry Estate Vineyards and Winery is a 100% Estate Grown, sustainably farmed winery located in the renowned Rutherford growing region in the heart of Napa Valley. The vineyard sits on the “Rutherford Bench” of mineral-rich alluvial and well-drained soils allowing the grapevine’s root systems to mine for nutrients and water, yielding complex and concentrated flavors. Committed to producing the highest quality estate wines without compromise, we focus on sustainable winery and farming operations to protect the land and environment for future generations.

WINEMAKER’S NOTES Deep hues of purple and red illustrate the density of this wine. Red cherry, plum, and raspberry, and goji berries encompass nuances of coffee, black pepper, a hint of graphite, and toasted oak. Sweet ripe blackberry and plum dominate with integrations of anise and charred oak. This is a centered wine with nice texture. Enjoy!

VINTAGE 2016 2016 saw a near-perfect growing season. A warm spring jumpstarted bud break and an ideal June and July followed with moderate daytime temperatures and cool nights. August was cooler allowing for an even and steady growing season which encouraged the fruit to ripen uniformly under slow, steady conditions. At St. Supéry, we grow all of our own grapes, so we can make the best farming decisions possible in our vineyards. Harvest of Cabernet Sauvignon in Rutherford kicked off on September 24th, 2016. Yields are as expected and the quality of the fruit is exceptional. The fruit was hand harvested in the cool morning hours and brought to the winery in half ton bins. At the winery, the clusters were sorted using a double sorting system. First, the clusters were sorted by hand. The fruit then ran through a small destemmer that removed stems from the grapes prior to the individual berries being sorted to ensure that the most ideal grapes were chosen. These berries were delivered to a fermenter where there was a period of resting on skins. Warm fermentation temperatures were encouraged along with gentle cap maceration to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing. The wine was transferred directly to barrel for 19 months of maturation. Thirty percent of the sorted berries used in this blend were fermented in French Oak barrels to add layers of complexity to the wine. After fermentation, the wine remained in those same barrels for aging.

APPELLATION
Rutherford, Napa Valley

VINEYARD
Rutherford Estate Vineyard

VARIETY/BLEND
85% Cabernet Sauvignon
10% Merlot
3% Cabernet Franc
2% Petit Verdot

OAK MATURATION
100% French oak (53% new French oak) for 19 months, 30% barrel fermented

PH
3.54

T. ACIDITY
6.3 g/L

ALCOHOL
14.5%

HARVEST DATES
Sept 24 and 26, 2016.
Oct 6 and 8, 2016

BOTTLING DATE
July 27, 2018

CASE PRODUCTION
730 cases



ESTATE GROWN + SUSTAINABLY FARMED + CERTIFIED NAPA GREEN

ST. SUPÉRY ESTATE VINEYARDS AND WINERY

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