



2016 Cabernet Sauvignon

Dulce

Winemaking Notes

FRUIT 76% Cabernet Sauvignon (Bartolucci Vineyard, St. Helena; Vyborny Vineyard, Oakville; Rafael Vineyard, Oak Knoll District), 24% Petit Verdot (Honig Estate)

HARVEST September 21 - October 12, 2016
Brix: 26.6 degrees
Residual sugar: 8.6%
Alcohol: 19.4%

WINEMAKING Fermentation is similar to that of Cabernet Sauvignon, but stopped halfway through by the addition of neutral grape spirits, creating a fortified dessert wine.

AGING Aged for 20 months in neutral French oak barrels
Bottled: August 8, 2018
221 cases (12 x 375)

Tasting Notes This is a fortified dessert wine. Aromas and flavors are of freshly dried cherries and currants exquisitely wound together with a mélange of candied orange rind, cinnamon and allspice. The level of sweetness is perfectly balanced by the tannin from the Cabernet and Petit Verdot and the fortifying spirits. A treat to serve with salted nuts, intensely flavored hard cheeses, or as a dessert all on its own. Like many fortified wines, it will easily age for a decade or more.