

# Trefethen

## 2016 RESERVE CABERNET SAUVIGNON

### THE VINTAGE

Much of our winter rain came late, with almost 12 inches in March alone. After a very warm spring, July and August were cooler than average, with foggy mornings, mild sunny afternoons and no severe heat spells. Vineyard temperatures rose again in September and harvest dates were early by about two weeks. The heat in the spring and again in the fall provided welcome bookends to the mild summer. The grapes benefited from increased hang time and showed fantastic character development.

### THE WINE

Enduring aromas of juicy blackberries and dried cherries are accompanied by flavors of dark chocolate and an elegant touch of cedar. There is a velvety texture on the palate with a rich, round mouthfeel and a lingering finish.

### FOOD AFFINITIES

Chef Chris Kennedy suggests enjoying this beauty on prime rib night. Crust your roast with thyme, black pepper and garlic. The rich fatty goodness of this cut of meat pairs perfectly with the plush tannins of this wine. Chef Chris recommends serving with a little horseradish and caramelized onions to take the pairing to the next level.



### VARIETAL

89% Cabernet Sauvignon  
4% Malbec  
4% Petit Verdot  
3% Merlot

### APPELLATION

Oak Knoll District of Napa Valley

### ESTATE VINEYARD

62% Main Ranch  
38% Hillspring

### HARVEST

September 21–October 12

### OAK

21 months in  
100% new French

### ALCOHOL

14.5%

