

2016 NAPA VALLEY, RUTHERFORD ESTATE VINEYARD CABERNET FRANC

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 This wine presents with deep purple and red hues. Ripe black currant, baked rhubarb, and red plum aromas combine with dried tobacco leaves, coffee, and black pepper. Flavors of dried black plum, currant, mocha and cocoa are ever present and intertwine with appealing notes from oak maturation. This wine is structured with fine-grained, plush tannins, a hint of terroir and a long finish.

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. Cabernet Franc harvest kicked off on September 25th, 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. Then, the fruit ran through a small destemmer which dropped only the fruit onto a sorting tray. Finally, the individual berries were hand-sorted to ensure that the most ideal grapes were chosen. These berries were delivered to a small open top 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 time on skins prior to final pressing. The wine was transferred directly to barrel for 19 months of maturation.

Fifty 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
79% Cabernet Franc
21% Merlot

OAK MATURATION
100% French oak (50% new French oak) for 19 months, 50% barrel fermented

PH
3.52

T. ACIDITY
6.2 g/L

ALCOHOL
14.5%

HARVEST DATE
Sept 25, 2016

BOTTLING DATE
July 26, 2018

CASE PRODUCTION
535 cases



ESTATE GROWN + SUSTAINABLY FARMED + CERTIFIED NAPA GREEN

ST. SUPÉRY ESTATE VINEYARDS AND WINERY

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