



# 2016 Cappella

ST HELENA, NAPA VALLEY

Cappella sites atop an old riverbed deposited by Spring Creek that still runs to the south. The back half of the 6-acre vineyard is where more of the gravel remains pushing the vines to ripen at a faster pace. The backbone of the wine is this back section of the vineyard that creates fruit with its signature gravelly texture in the tannin that is unmistakably Cappella.

There were three different fermentations that formed the building blocks of the 2016 Cappella. A selective pick of the most exposed Cabernet clusters on the afternoon side of the canopy was harvested on September 23. This small, 2-ton fermentation gave the blend a solid core of fruit with a dense and textured finish. A week later, the rest of the Cabernet was picked, except for a small section on the furthestmost east side of the block, and fermented with the first selection of Cabernet Franc and Petit Verdot. This crystalline, pure expression of site provided the lift and energy that propels the wine forward. Finally, on October 3, the remaining fruit was combined to form a Cabernet Franc and Petit Verdot based fermentation that gave the final blend added structure and length. 13 barrels were selected to form the final blend of 77% Cabernet Sauvignon, 14% Cabernet Franc, 9% Petit Verdot.

<b>INAUGURAL VINTAGE:</b>	2006
<b>ACREAGE:</b>	6
<b>SOIL COMPOSITION:</b>	Gravelly Loam
<b>VARIETIES:</b>	77% Cabernet Sauvignon, 14% Cabernet Franc, and 9% Petit Verdot
<b>HARVEST DATES:</b>	September 23, September 30, October 3
<b>PRODUCTION:</b>	13 Barrels
<b>BOTTLED:</b>	December 2018
<b>RELEASE DATE:</b>	September 2020