

LIVE LIFE WITH
IRONY

Chris Ambler
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THIRD GENERATION FAMILY VINTNERS



↑
from premier
Northern California vineyards

2016 CABERNET SAUVIGNON CALIFORNIA

VINTAGE

2016 was a fine year for growing great wine grapes. Enough rain fell to fill reservoirs and ensure sufficient water for irrigation. A slightly early bud break was followed by a mild spring with minimal frost danger. Harvest occurred slightly later than anticipated and encouraged further ripening. Known for its resiliency, our Cabernet Sauvignon was unaffected by the later season heat spikes or rain events we experienced. Because of this, we were able to choose our harvest dates to optimize each vineyard's best state of ripeness and produce a delicious, layered, complex and balanced wine.

VINEYARDS

The grapes chosen for this beautifully balanced and layered Cabernet Sauvignon were sourced from unique growing regions. This wine comes predominately from three distinct regions of California: Lodi, where the wine often expresses more juicy black fruit notes; Mendocino, where the Cabernet Sauvignon shows red fruit with nice earthy spice notes; and San Bernabe AVA in Monterey, giving the wine a balanced acidity and the perfect complement to juicy fruit flavors and firm tannins, providing great backbone and structure. Together these three esteemed sub-regions add great complexity to the final blend.

WINEMAKING

Picking decisions are based on winemaker evaluation, vineyard condition, and proper flavor ripeness. The grapes are picked in the cool of the morning and slowly warmed to fermentation temperatures. Early extraction with multiple pump-overs promotes great color and deep, smooth tannins. The wine then completes malolactic fermentation before blending. Complimentary oak styles are chosen to enhance the wine's aroma, flavor and texture.

WINE

Our Irony Cabernet Sauvignon opens with elegant ripe, dark fruit and warm spice aromas. The mid-palate offers soft tannins and a full-bodied, juicy mouth feel with a balanced acidity. Elevated by juicy black cherry and milk chocolate flavors, this wine finishes with beautifully toasted oak notes. Live life with Irony. Enjoy Irony Cabernet Sauvignon on its own or paired with a classic steakhouse dish: Seared filet mignon, potatoes au gratin and roasted root vegetables.



TECHNICAL DATA

VINTAGE: 2016 / APPELLATION: CALIFORNIA / ALCOHOL: 13.5%
OAK AGING: AGED UP TO TEN MONTHS IN A COMBINATION
OF FRENCH AND AMERICAN OAK BARRELS AND STAVES
FINAL PH: 3.65 / TOTAL ACID: .56 GRAMS PER 100ML

