

Fitch Mountain Cellars

2016 SONOMA COUNTY CABERNET SAUVIGNON

Vineyard

Our 2016 Cabernet Sauvignon was produced from fruit grown in Alexander Valley, Knights Valley, and Dry Creek Valley Sonoma County's premier appellations for this variety. Its layers of generous bright fruit aromas and deep, rich ripe mouth-filling Cabernet flavors are hallmarks of this world-renowned growing region.

Winemaking

Harvested on October 1, 2016 at 25.0. degrees brix, our Cabernet fermented ten days at 72F to dryness. We then macerated an additional 20 days to soften and develop the tannins, and to extract additional color. Following pressing, the wine was moved to 60/gl French Oak barrels and aged for fifteen months. We hope that you enjoy the bright, unprocessed taste of our wines just as we do at the winery

Tasting Notes

Nicely balanced red cherry and red raspberry aromas. Loaded with red berry fruit flavors with a touch of caramel, dark chocolate, and toasty oak. Well-structured, smoothly textured, and medium bodied. Pronounced white pepper and spice in the finish.



TECHNICAL DATA:

Appellation: Sonoma County
Blend: 100% Cabernet Sauvignon