

OPTIMA WINERY

2016 KNIGHTS VALLEY CABERNET SAUVIGNON

The 2016 Knights Valley Cabernet Sauvignon is sourced from a single vineyard in Knights Valley, an appellation characterized by its warmer climate, gorgeous higher elevation vines, and gently sloping hills. This rustic, unspoiled vineyard and its unique soil composition dominated by volcanic loam and clay soil create beautiful, full, rich wines.

Winemaking

The Cabernet Sauvignon was hand-picked September 20, 2016, at 25.5 degrees brix. The grapes were fermented 10 days to dryness and then macerated an additional twenty-one days to soften and develop the tannins. Following pressing the wine was moved to 60 gallon French Oak barrels, where it received three gentle barrel to barrel rackings. This vintage was barrel aged for twenty-two months prior to bottling on August 21, 2018.

Tasting Notes

This Knights Valley Cabernet Sauvignon has beautiful scents of rose petal, cocoa, dark cherry, and mocha which float from the dark, inky, ruby-red body. The tannins are all-encompassing, and along with medium acidity, delivers great balance and finesse. The intense palate shows flavors of black cherries, raspberries, leather, tobacco, vanilla, and anise. The long finish is marked by a touch of dark chocolate and caramel which provide a perfect balance. This is a Cabernet built for the long haul, enjoyable now, but worthy of additional cellaring.

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| Appellation: | Knights Valley |
| Blend: | 100% Cabernet Sauvignon |
| Barrel Aging: | 24 Months |
| Alcohol: | 14.9% |
| pH: | 3.70 |
| RS: | None |