



LABRY CABERNET SAUVIGNON

RUTHERFORD, NAPA VALLEY 2016

Vintage Notes

The 2016 season in Napa Valley was both long and warm, but most importantly was the last summer of California's drought meaning the vines were stressed to the maximum, thus yielding fruit of incredible density and power that can be aged for decades in the cellar. The mild Spring promoted early bud break while calm conditions ensured a full fruit set. The summer was warm, but relatively uneventful in terms of heat spikes or rain events. August and September were moderate and allowed for a long, extended, low stress harvest which resulted in explosive aromatics, intense fruit flavors and legendary structure.

Source

Labry Estate, Rutherford AVA

Vineyard

All grapes are harvested on the Labry Estate property which lies on the southwest end of the Rutherford AVA just north of the Oakville AVA in the shadows of Mount St. John the tallest mountain in the Mayacamas Mountain Range. Our soils are made up of an alluvial fan pushed down from the nearby mountains, as well as, volcanic rock and ash dating back millions of years when the valley was laced with active volcanoes. The vines are now 24 years old and were planted by David Abreu (Cabernet Sauvignon clone #7 and root stock 03916) and our vineyard row spacing is 6x5 feet.

Winemaking

The 2016 Labry Estate Cabernet was bottled in the beginning of September 2018 and was laid down until the spring of 2019.

Tasting Notes

Brambly blackberry, dusty red cherry and hints of violets hit the nose first. The palate gives way to dark chocolate, smoked meats and crushed gravel. Seamless and silky in texture, finishing with good structure and a long flavorful finish.

Variety

100% Cabernet Sauvignon

ABV

14.8%

Clones

Cabernet Sauvignon #7

Release Date

Spring 2019

Soil Type

Alluvial and Volcanic



LABRY WINES

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