

NINER

WINE ESTATES

2016

FOG CATCHER

Heart Hill Vineyard & Bootjack Ranch

WINEMAKER

Patrick Muran

CLONES

337, Field Selection, 595, 33, 400, 169

ROOT STOCK

101-14, 1103P, 420a

HARVEST DATES

September 15th - October 18th

AVERAGE YIELDS

2.8 tons/acre

AVERAGE BRIX

24.9°

pH / TA

3.6/ 6.7 g/L

ALCOHOL

14.6%

VINEYARD

83% Heart Hill Vineyard
17% Bootjack Ranch

BLEND

45% Cabernet Sauvignon
26% Malbec, 14% Petit Verdot
15% Carménère

COOPERAGE

90% New French Oak

BARREL AGING

29 months

CASES PRODUCED

874



SITES

Fog Catcher is our flagship blend and is made from our best Bordeaux grapes each year. Heart Hill Vineyard's rocky hillsides and temperate weather produce dense, rich and complex wines. It's planted with a diverse blend of Cabernet Sauvignon clones along with smaller amounts of Malbec, Merlot and Petit Verdot that make great blending partners for this wine. We also farm Carménère at Bootjack Ranch where the warmer climate allows this notoriously tough to ripen varietal to flourish.

IN THE VINEYARD

The 2016 vintage was defined by a drought lifting rainy winter, warm spring and even temperatures throughout the growing season. In other words: as close to perfect a vintage in Paso Robles as you can get. The result was a wonderfully balanced vintage where optimal flavor development and great natural acidity gave us many high quality barrels of wine to select from.

IN THE WINERY

Fog Catcher is equal parts high quality grapes and dynamic winemaking techniques. This combination creates a dark, rich wine with luxurious texture, precise tannins and an underlying freshness. The foundation of the 2016 Fog Catcher is a co-ferment of our best block of Cabernet Sauvignon with a small amount of Petit Verdot. After harvest, a selection of other noteworthy Bordeaux barrels were marked and tucked away into the cellar to mature. Nearly a year later, our Winemaker revisited each barrel to make his final decision on which barrels qualified for this wine. The composed blend then returned oak barrels for additional aging. The 2016 vintage of Fog Catcher is a harmonious blend of intriguing spice, dark fruits and expansive tannins that linger on your palate for minutes after drinking. This wine is rewarding to drink in its youth, and the high potential it has for aging 10+ years is apparent.