

# NINER

WINE ESTATES

2016

## CABERNET SAUVIGNON

*Estate Grown*

### WINEMAKER

Patrick Muran

### CLONES

400, 8, 4, 595, 15, 33, 47

### ROOT STOCK

101-14, 1103P, 5BB

### HARVEST DATES

September 15th - October 7th

### PH / TA

3.6/6.4 g/L

### ALCOHOL

14.5 %

### VINEYARD BLEND

85% Bootjack Ranch  
15% Heart Hill Vineyard

### VARIETAL BLEND

84% Cabernet Sauvignon  
9% Carmenere, 4% Petit Verdot  
3% Cabernet Franc

### BARREL AGING

20 months  
40% New French Oak

### CASES PRODUCED

3,460



### SITE

The majority of grapes for this wine were grown at Bootjack Ranch. Sprawled out on the eastern side of Paso Robles, Bootjack Ranch has two distinct soil profiles: expansive flats of calcareous soils (ancient crustacean remains) and rolling hills of sandy loam. The flat sections have high lime content, while the hillsides are well-draining. Warm days and cool nights encourage development of classic, dark cherry flavors to create an elegant and classic Cabernet Sauvignon expression.

### IN THE VINEYARD

2016 was a return to a 'classic vintage' with a even, more temperate growing season. A cool fall with average fruit yields extended our fruit hang time on the vines allowing for slow even maturation with lower than average sugar accumulation.

### IN THE WINERY

With such a classic vintage of Cabernet Sauvignon, our winemaking goal was to highlight the dark cherry flavors that naturally developed in the vineyard. After hand-picking the grapes at night we fermented them slowly at cool temperatures to preserve the delicate fruit characteristics. After fermentation was complete we left the juice on the skins for an extended period to further develop mouthfeel and length. We aged this wine for 20 months in some of our best French Oak barrels. 40% of the barrels were new, which accentuated the wines natural tannin profile. This vintage of our Estate Cabernet Sauvignon has an extremely elegant and finessed palate, with natural acidity that makes it an exceptional wine to enjoy with dinner.