85% Cabernet Sauvignon · 9% Malbec · 6% Petit Verdot



VINEYARD

The 2016 vintage was defined by a drought lifting rainy winter, warm spring and even temperatures throughout the growing season. The result was a wonderfully balanced vintage where we were able to achieve optimal flavor development with great natural acidities. The grapes for this wine came predominantly from Block 3 Cabernet Sauvignon which is planted on the steep hillside to the right of the famed heart. This block was planted in 2007, making it one of the oldest blocks of Cabernet Sauvignon on the property which is usually dedicated entirely to Fog Catcher. This wine is a great representation of the vintage with gorgeous dark cherry and depth of character that has made Cabernet Sauvignon a favorite from Heart Hill Vineyard.

IN THE WINERY

Block 3 consistently produces some of the most interesting Cabernet Sauvignon in our portfolio and in 2016 its dark color, cascading flavors and complex structure made it a perfect candidate for a Reserve bottling. We co-fermented this hillside Cabernet Sauvignon with 6% Petit Verdot from a neighboring vineyard block to add layered structure and blended in Malbec to add even more depth, concentration and power. We then aged the wine in 63% new French oak barrels for 22 months.

WINEMAKER	Patrick Muran
CLONES	169, 338, 337
ROOTSTOCK	1103P, 101-14
VINEYARD	Heart Hill Vineyard
AVERAGE BRIX	27.1
pH/TA	3.6/6.3 g/L
ALCOHOL	14.5%
AVERAGE YIELD	2.3 tons/acre
BARREL AGING	22 months
COOPERAGE	63% New French Oak

