



## 2016 HL Reserve Cabernet Sauvignon

### Winemaking Notes:

In keeping with the criteria for creating an HL RESERVE bottling, in 2016 we used a collaboration of grape source and winemaking techniques. With over 25 years of experience in this vineyard, we know right where to look! We harvested grapes from the best rows of the middle, or sweet spot, of the north-east facing Herb Lamb Vineyard, which receives more light and ripens earlier and more completely than the rest of the hillside vineyard.

In the winery, we also continued our experimentation with barrel fermenting the Cabernet Sauvignon, using 2 new French oak (Taransaud – medium plus toast) barrels for fermentation and choosing the best of the remainder of the HL barrel aged wines in new oak to blend prior to bottling for the HL Reserve. From those barrel selections we created a blend of the best Cabernet Sauvignon possible for the 2016 HL RESERVE.

The 2016 vintage was a remarkable one for the Napa Valley, and perhaps the best vintage that we have ever produced. Winemaker Michael Trujillo is passionate about this vintage. “The aromatics are remarkable and continue to shine and develop in the bottle, with fruit that jumps out of the glass. The wine was not fined, but only lightly filtered, showing off the rich, juicy red fruit of black cherry, Mexican spices, Baker chocolate and forest floor characteristics of the hillside Herb Lamb Vineyard. This wine shows amazing depth, concentration and elegance, and is definitely cellar worthy.”

### Technical Data:

Alcohol: 14.4	Barrels: 100% new French oak
Appellation: Napa Valley	Case production: 85
Composition: 100% Cabernet Sauvignon	Suggested Retail Price: \$225