

2016 CABERNET SAUVIGNON



KLINKER BRICK WINERY

Appellation

Lodi – Mokelumne River AVA

Growing Philosophy

As the saying goes, “Cab is king.” This mindset has led to many of the finest Old Vine Zinfandel vineyards in Lodi being ripped out and replanted to Cabernet Sauvignon. While these vineyards provided settings that were optimal for Zinfandel, they do not often produce the same quality with Cabernet. Our philosophy is to keep our treasured Old Vine Zinfandel and search for microclimates in Lodi that are more appropriate for Cabernet Sauvignon. This search has led us to expand to the furthest reaches of the Mokelumne River AVA, especially to the east where we have found pockets of volcanic soil in conjunction with moderately higher elevations, two elements which allow Cabernet Sauvignon to thrive. By tapping into the deeper terroir of the region, we are able to coax the tannin structure appropriate to Cabernet and couple it with the fruit profile of Lodi. This results in an expression of Cabernet Sauvignon that is both true to the varietal and true to the appellation.

Vineyard Highlights

Bechthold Vineyard (planted in 1983) - Being a 36 year old block of Cabernet Sauvignon, the Bechthold vineyard is among the oldest Cabernet plantings in Lodi. With consistent vine-ripening year after year, this vineyard yields some of the best wine-grapes harvested every season. Located behind the Klinker Brick Tasting Room, this 4.5 acre parcel is drip-irrigated, runs east to west, and is on a bilateral trellis.

Vintage Notes

After three years of dryer, warmer growing seasons, the 2016 winter rains were a welcome sight for all farmers alike. Temperature in spring ranged from high-70's to

high-80's (F) with a few days of rain in April and May. Some vines were only

mildly affected as we had cool winds following each storm that quickly dried out any moisture. As the summer months approached, temperatures began to climb into the high 90's, with a few days pushing over 100 degrees during the summer. The vines in Lodi are accustomed to heat, however they were exceptionally prepared this year given the healthy winter rainfall. A longer, cooler growing season definitely contributed to the intense colors, big tannins and flavors exhibited by the 2016 vintage.

Winemaking

The Cabernet Sauvignon grapes are immediately pressed, fermented, and sent to barrel-age in french oak. This particular vineyard exhibits top-quality characteristics from the beginning that allow us to use a minimal approach once in the barrel. 16 months on oak proves to be ideal for this full-bodied Cabernet Sauvignon resulting in a beautiful bottle of wine.

Taste

The 2016 Cabernet Sauvignon exhibits medium dark ruby color; intense blueberry aromas with hints of clove and tobacco. 16 months in French oak barrels encouraged a full body, fruit driven wine with notes of cassis and supple dark cherry on the palate. Fully integrated and well balanced, this wine has a long, lingering finish.



Vital Statistics

Maturation 16 Months French Oak

Alcohol 14.8%

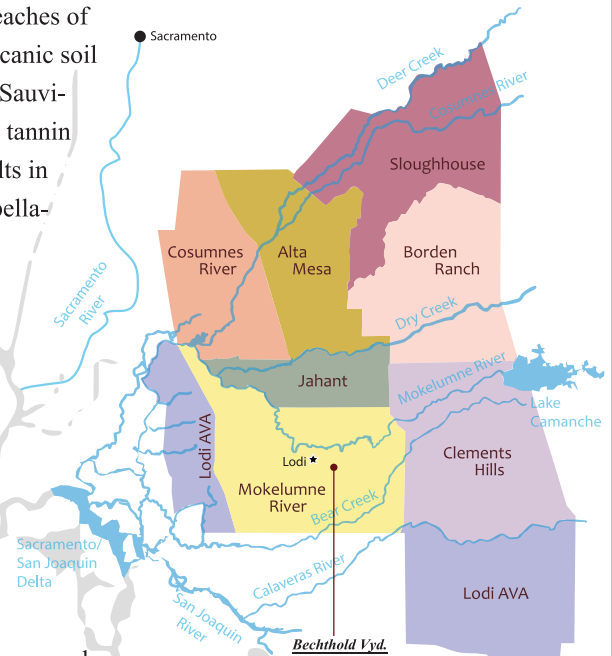
Cooperage Seguin Moreau

PH 3.59

Harvest Date Sept. 24, 2016

TA 6.7 g/L

Brix 25.5°



91

EDITOR'S CHOICE
WINE ENTHUSIAST