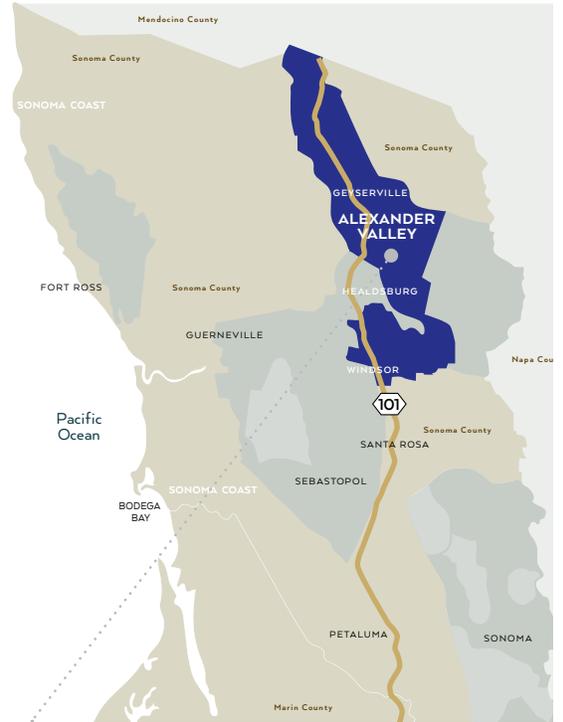




# 2016 CABERNET SAUVIGNON

*Alexander Valley*

DIRECTOR'S CUT WINE EMBRACES APPELLATION SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS SO THAT THEY CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.



## Alexander Valley

This long, narrow shaped appellation possesses two distinct climates and a variety of soil compositions, including red volcanic rock, alluvial gravel, and clay loam. The southern portion, which is closer to the coast, is blanketed by fog that creates a natural air conditioning in the late afternoon. The northern part of the appellation isn't affected by marine conditions until the evening, so the grapes here ripen faster. By combining fruit selections from both the north and south, we are able to create a complex and textured wine.

### AROMAS

Kirsch, anise, lavender, and graphite

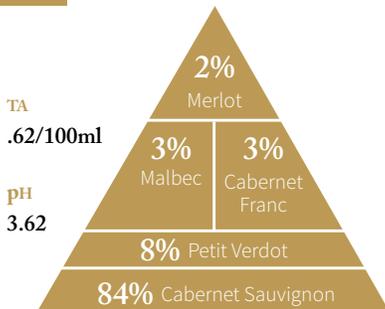
### FLAVORS

Cassis, blackberry, tobacco, and mocha

### WINEMAKER'S NOTES

2016 could be characterized as a traditional growing season where cold, wet winter weather prepared the vines for good yields and prolonged the maturation period. Because the vines had extra hangtime, the fruit developed excellent flavor concentration and riper tannins.

### BLEND



*With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.*

