

ONE ACRE®

ONE ACRE ONE GUY ONE WINE

CABERNET SAUVIGNON Oak Knoll District 2016



TASTING NOTES

The 2016 One Acre single vineyard Cabernet Sauvignon Oak Knoll District is vibrant ruby in color with red brick edges and immediately fills the glass with aromas of blackberries, black cherries, violets, and cassis and touches of wet stone, pencil lead, and sandalwood. The densely packed, layered palate emerges with a foundation of rich dark fruit which gives way to red plums, black pepper, and a hint of all spice. With its full-bodied profile, structured tannins, and elegant finish, this wine is ready for drinking now but also offers the promise of beautiful things to come from time in the cellar.

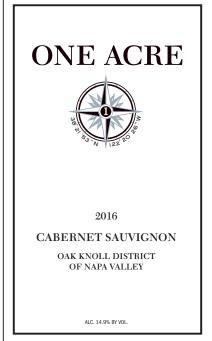
VINEYARD - PORCHVIEW, OAK KNOLL DISTRICT

Porchview Vineyard is first of the One Acre single vineyards planted by Dave Becker in 2002. Situated at the base of an alluvial fan on the western hillsides of the Napa Valley, it is shielded from the hot late afternoon sun. The soil is loamy clay over gravel from Dry Creek's ancient creek bed, which allows roots to go deep extracting character from the soil. The vines are tightly spaced resulting in low yields, small clusters and tiny berries with intense flavors.

The wines of both 2016 Cabernet Sauvignon One Acre vineyards share a close family resemblance as one might expect using the same clones, vine spacing, and farming practices. As in previous vintages, the comparison is the perfect study in what the terroir from each site brings to the wine.

2016 VINTAGE

2016 was a near perfect growing season. Bud break was early, and the vines progressed two or three weeks ahead of schedule going into summer when the mild July and August weather allowed for extra hang time. September's warm weather allowed the fruit to reach complete maturity with great color, resolved tannins and fresh acidity. With 2016, Mother Nature delivered a fifth consecutive vintage of stellar quality Napa Valley wines.



Porchview Vineyard, Oak Knoll AVA, Est. 2002

100% Cabernet Sauvignon Clones 191, 337, 338	
Harvest Date:	September 26, 2016
Alcohol:	14.9%
PH:	3.43
Titratable Acidity:	7.4 g/l
Aging:	French Oak, 33 Months
Bottled:	March 3, 2020
Number of Cases:	24