

ONE ACRE ONE GUY ONE WINE

CABERNET SAUVIGNON Yountville 2016

TASTING NOTES

A bright ruby in color, the 2016 One Acre Cabernet Sauvignon Yountville from Lamm Vineyard has aromas of wild blackberry, pencil shavings, and sagebrush which give way to notes of raspberry, red plum, and dried herbs on the palate. It has an Old World elegance and structure with firm tannins and integrated oak with a hint of spice and pepper on the lingering finish.

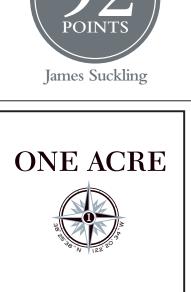
VINEYARD - LAMM VINEYARD, YOUNTVILLE AVA

Taking cuttings from the original One Acre Oak Knoll Porchview Vineyard, One Acre Founder, Dave Becker, planted the Yountville Lamm Vineyard in 2011. The vineyard is planted just north of the intersection of the Silverado trail and the Yountville crossroad at the base of Stags Leap, where it is exposed to both early morning and late afternoon sun. The soil is a combination of loamy sedimentary and rocky volcanic that allows the roots to go deep and deliver the earths unique character to the vines. The vineyard spacing is tight resulting in low yields, small clusters and tiny berries with intense flavors.

The wines from the two 2016 One Acre Cabernet Sauvignon vineyards share a close family resemblance, as one might expect, using the same clones, vine spacing and farming practices, but each also displays the unique character of their site. The comparison is a perfect study in what the terroir of 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.



Lamm Vineyard, Yountville AVA, Est. 2011

2016

CABERNET SAUVIGNON

YOUNTVILLE NAPA VALLEY

ALC. 14.9% BY VOL

| 100% Cabernet Sauvignon Clones 191, 337, 338 | |
|---|-----------------------|
| Harvest Date: | September 23, 2016 |
| Alcohol: | 14.9% |
| PH: | 3.46 |
| Titrable Acidity: | 7 g/l |
| Aging: | French Oak, 33 Months |
| Bottled: | March 3, 2020 |
| Number of Cases: | 94 cases |