



2016 PATTERSON CELLARS CABERNET SAUVIGNON



TECHNICAL DATA

AVA: Red Mountain

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

VINEYARD SOURCES: Quintessence

CELLAR TREATMENT: 92% French oak, 8% American oak, 35% new

PRODUCTION: 294 cases

ALCOHOL: 14.9% by volume

TASTING NOTES

Dark ruby in color, our 2016 Red Mountain Cabernet Sauvignon opens with an enticing nose of dark cherries, with undertones of caramel and mushroom and highlights of cedar and dried purple flowers. Intense flavors of ripe raspberry, dark cherries and molasses explode on the palate and linger into the long finish, where they are joined by black currants and light coffee notes. Enjoy with your favorite hearty dish today or watch as this wine continues to evolve beautifully over the next 5-7 years.

PRODUCTION NOTES

The 2016 vintage marked the third year of our relationship with Quintessence Vineyard on Red Mountain. After the record of the 2015 vintage, 2016 returned to a more normal heat profile, allowing us to leave the fruit on the vine a bit longer. We harvested our Cabernet Sauvignon from Quintessence on September 27-30. Once at the winery, we cold soaked the destemmed whole berries for two days before inoculation. A portion of the fruit underwent extended maceration, fermenting on the skins in a stainless-steel tank for five weeks. The remainder of the berries were fermented in open top stainless-steel fermenters for six days before pressing and barreling down. The different treatments of the lots resulted in significant differences in the wine, which we took advantage of during blending to create a remarkably complex 100% single vineyard Cabernet. The 2016 vintage was racked once during aging. Blending and bottling took place in May of 2018.



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