



TERRA SÁVIA

2016 CABERNET SAUVIGNON



VINEYARDS

Place of Production: 100% estate grown in our Sanel Valley Vineyards, Hopland

Soil: Gravely, benchland loamy soils

Mesoclimate: Dry, warm summers with mild rainy winters. Southern Mendocino enjoys a similar climate to nearby Dry Creek Valley in Sonoma County.

Altitude: 500-600 feet above sea level

Aspect Variable: Vineyard on western benchlands of a small coastal valley. This setting provides early morning sunlight. The mountain range provides partial shade and cool breezes during the afternoon sun and heat.

Growing System: Cordon trained, spur pruned

Vine Density: 800 vines/acre

Age of vineyards: Over 30 years

VINIFICATION

Grape Variety: 100% Organic Cabernet Sauvignon

Harvest: Began hand harvesting at daybreak to preserve natural cool nighttime temperature of the fruit (50°-55°F). Picked in small 1/2 ton bins then grapes taken directly to press.

Grape Yield: 2.5 tons/acre

Fermentation: Destemmed and lightly crushed. Soaked at vineyard temperatures for 24-48 hours. After inoculation with chosen yeast, cap is pumped over 3-4x a day. Fermentation temperatures start cool (55°F) then brought to hot (90°F) for roughly 2 weeks. Post-fermentation, caps sink for a cool maceration for 1-2 weeks.

Aging: Aged for 18 months in 75% old/25% new French oak of varied toast levels.

Alcohol: 14.2%

Case Production: 250

TASTING NOTES

Color: Deep Ruby

Aroma: Hints of black cherry, red currants, and baking spices.

Tasting Profile: Complex tannins with dusty, earthy aromas. Black currants and black cherry notes with eucalyptus, purple flowers and dried herbs. Hints of bell pepper and cedar.