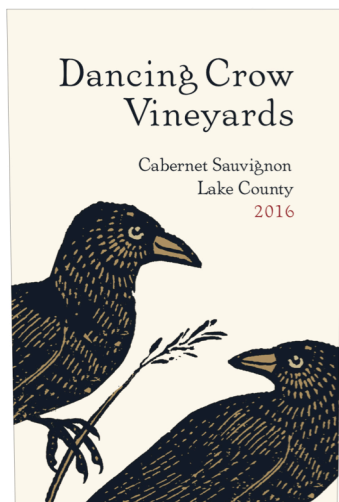


# Dancing Crow Vineyards

## 2016 Lake County Cabernet Sauvignon

### The Growing Season

Both vineyard managers and winemakers alike viewed the 2016 vintage as a banner year for Lake County. Descriptors like “exceptional” and “exquisite” were just some of the adjectives used to describe the quality of the fruit harvested. From bud break through harvest, Lake County vineyards saw ideal weather patterns, including its trademark hot summer days tempered by cool evening coastal breezes. Frost was not an issue with only one moderate and two light frost events noted. Soil moisture levels were the best the county has seen in the last few years due to increased rain totals. Harvest was just a bit earlier than normal but not as extreme as the previous few years. We started harvest with Cabernet Sauvignon in late September in the relatively warm Red Hills and ended with Petite Verdot in late October up in the cooler elevations of the High Valley.



### Winemaking

Each grape variety is picked separately, at the optimal level of ripeness. We blend during the winter to permit the varieties to marry prior to bottling. This insures the development of balance within the wine. To enhance this sensation of symmetry, we age our blend in 36% new French oak. The final blend for the 2016 Dancing Crow Vineyards Cabernet Sauvignon is 75% Red Hills and High Valley Cabernet, 14% High Valley Malbec, and 6% and 5% respectively of High Valley Petit Verdot and Tempranillo.

### The Land

The Red Hills AVA of Lake County is located in the northern Mayacamas Mountains, along the southwest edge of Clear Lake. At elevations of 2000-2400 feet, the vineyards of the Red Hills have a distinctive deep, red, iron-rich soil that result in grapes with thicker skins and more robust flavors. The High Valley AVA of Lake County is located along the northeastern edge of Clear Lake and consists of cool alluvial soils along the valley floor that contrast with the warm (radiant) red volcanic soils along the outer ridges – at elevations of 2000-2600 feet. During summer, Lake County’s 90-100 degree daytime temperatures are moderated by cool afternoon airflows, which are pulled from the Pacific Ocean across the Mayacamas range by the elevation and sheer size of Clear Lake (the biggest natural lake in California). This unique environment allows for a true expression of Bordeaux grape varieties at moderate levels of sugar and thus lower alcohol, producing elegant Cabernets with layered complexity and refined structure.

### Winemaker’s Tasting Impressions

This wine highlights how the power of Lake County’s Red Hills seamlessly compliments the elegance and aromatic freshness of the High Valley. Aromas of plum, allspice and clove develop into flavors of fresh dark cherry and cedar on the palate. The Red Hills’ fine tannins provide a smoothly textured palate sensation from start to finish. Fresh acidity from the High Valley culminates in a bright finish of cherry with a gentle note of French oak.

<b>Varietals:</b> 75% Cabernet Sauvignon 14% Malbec 6% Petit Verdot 5% Tempranillo	<b>Appellations:</b> 64% Red Hills 36% High Valley
<b>Aging:</b> 8 months medium + toast French Oak Allier and Nievers forests (36% New)	<b>Elevation:</b> 2000 – 2600 ft. <b>Alcohol:</b> 14.3% <b>Titrateable Acidity:</b> 5.7 grams per Liter <b>pH:</b> 3.85