

## STORMY WEATHER 2016

Winery: Stormy Weather Wine  
Winemaker: Cameron Woodbridge  
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### GROWING SEASON

2016 growing season started early, saw ideal weather conditions throughout and wrapped up as the valley's first significant fall rainstorm arrived on October 14. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness.

### VINIFICATION

Fermented in small format stainless steel tanks. Cold soaked 5 days prior to fermentation. Temperature maintained below 80 degrees with a post ferment extended maceration of an additional 5 days. Malolactic fermentation occurred in barrel with aging on lees for at least 1 year.

Cooperage: 100% New French Oak,

Barrel Aging: 30 months

Bottle Aging: 4 months prior to release in 2019

Production: 404 cases

### TASTING NOTES

**Winemaker's notes:** Deep garnet in color with aromas of cherries and blackberry with a waft of summer sweet pea blossoms. Flavors of bing cherry and blackberry jam with big, soft opulent tannins that carry through the mid-pallet into a long fruit bomb finish. Drinking beautifully now but will easily age 10-20 years.

**Wine Advocate:** Produced from 100% Cabernet Sauvignon (clones 7 and 337), coming from Calistoga, the 2016 Cabernet Sauvignon Stormy Weather spent 30 months in 100% new French oak barrels. It reveals a deep garnet-purple color and notes of baked berries, plum preserves, spice cake, blackcurrant pastilles and chocolate box with wafts of menthol and incense. Full-bodied and seductively textured with beautifully soft tannins, it has bags of earth-laced black fruit preserves and a long, spicy finish. 404 cases were made.

Anticipated maturity: 2021-2046

96 Points—Lisa Perrotti-Brown (Wine Advocate Dec 2019)



**APPELLATION:** Calistoga, Napa Valley  
**VARIETAL:** 100% Cabernet Sauvignon  
clone 7 & 337  
**HARVESTED:** October 8, 2016  
**ALCOHOL:** 15.6%