



2016

HELENA DAKOTA VINEYARD

100% CABERNET SAUVIGNON

Elevation 750 feet

KNIGHTS VALLEY

Sonoma County, California

KNIGHTS VALLEY

Knights Valley is a remote winegrowing region bridging Sonoma and Napa Counties. It's an untamed landscape defined by rugged mountains, steep hillsides, placid meadows and abundant wildlife. Even though this AVA has produced some of the world's greatest wines, it is still a mystery to most. Set along the flanks and foothills of Mount St. Helena and the Mayacamas Mountains, this rustic sanctuary possesses the sparse volcanic soils and cusp maritime climate needed to produce elegant, profound and age-worthy Cabernet Sauvignons.

HELENA DAKOTA VINEYARD

This 12.4 acre vineyard runs southeast to northwest on the eastern side of scenic Highway 128 and possesses slopes of up to 15 degrees. Prevailing westerly winds pass over a large, cold pond and blow uphill, parallel to the rows of vines. These cooling breezes slow down the ripening of the grapes and result in wines that are packed with elegance, complexity and finesse. A pure mountain stream and rocky ridge separate this vineyard from our Helena Montana vineyard.

VIGNERON NOTES

The 2016 growing season began early, though we saw a moderate summer with a few heat spikes in July. A welcome period of cooling arrived in September just in time for harvest. The 2016 vintage of Helena Dakota expresses a compelling balance of herbal, savory and sweet aromas complemented by dark chocolate, dried leaves, fresh cut greenery, and fresh mushroom. Black cherry liquor, crème de cassis, candied black plum, and oak-derived toasted baking spices round on the nose. This wine has the structure to age elegantly, and it will be a joy to watch the flavors and textures develop over many years.

— Pierre Seillan, Vigneron

ACCLAIM

97+ Points – Lisa Perrotti-Brown, *Robert Park Wine Advocate*, October 2018



TECHNICAL DATA

ELEVATION: 750 ft	ALCOHOL: 14.2%	FLAVOR PROFILE: Truffles, toasted nuts, cigar
SOIL: Red-brown silt loam	AGING: 13 months in 70% new	box, clove, cedar and damp
CELLAR AGING	French oak barrels	rose petals with velvety
POTENTIAL: 20 years		tannins