



2016

HELENA MONTANA VINEYARD

100% CABERNET SAUVIGNON

Elevation 950 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 MONTANA VINEYARD

Running northeast to southwest at an elevation of 950 feet above sea level, the 60-acre Helena Montana vineyard is marked by rolling hills and steep benches that tilt up to 30 degrees. It features firm, dense, white/yellow gravelly loam soils that drain extremely well. The combination of hills, knolls and trees helps route cool, westerly winds away from the vines. Helena Montana Cabernets are concentrated and powerful with black fruit flavors, spice, minerals and muscular tannins.

VIGNERON NOTES

The 2016 growing season began early, although 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 Montana Cabernet Sauvignon is black violet in color. On the nose, aromas of fresh bay leaf, subtle eucalyptus oil, lavender, and rosemary accompany concentrated fruit aromas of dried blackberry and black currant. French Oak supports characters of fresh coffee, ground clove, red hot cinnamon, and brown buttered toast. This wine deserves its place in a cool cellar, as today's balance will truly reward patience, tomorrow.

— Pierre Seillan, Vigneron

ACCLAIM

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



TECHNICAL DATA

ELEVATION: 950 ft

SOIL: Yellow-white sandy and
gravelly loam

ALCOHOL: 13.9%

AGING: 13 months in 70% new
French oak barrels

FLAVOR PROFILE: Bay leaves, alder, cigar,

sweet leather with toasted
cinnamon and silky tannins

CELLAR AGING

POTENTIAL: 20 years