

2016 SODHANI Reserve Cabernet Sauvignon

Varietal: 100% Cabernet Sauvignon Clones 7, 15, 337

Barrel Aging: 20 Months, 100% New French Oak

Alcohol: 14.7%

Price: \$240 – 750ml, Min 3 Pack

Vintage: This vintage of the SODHANI Reserve is a sensory-saturating experience of pure hillside Cabernet Sauvignon expression. It's dark, rich and layered with deep fruit notes and a host of complimentary layers of spice, framed with a silky structure. The SODHANI Vineyard, as it does in many years, produces robust mountain-quality fruit full of layers and complexity that sometimes take a few years to open up and show their true colors and most vivid expression. The crop load was naturally balanced in 2016 which is the result of years of making small adjustments in the farming to create evenness and harmony throughout the blocks. That balance and harmony is presented beautifully in this wine.

Winemaker Thomas Rivers Brown Notes: In the glass the wine displays a completely opaque purple hue. Upon closer inspection aromas emerge in waves of macerated blackberries, lavender, baking spices, and fresh loam. The mouth feel of the wine is noted by a finely integrated tannic grip up front that blossoms into more supple notes of stewed currants, plum reduction, flint, tack room, blood orange zest, cocoa nib, and clove. The extended mouth coating finish goes on for well over a minute ending with light floral notes and bright purple fruit. Due to the wealth of fruit and structure this wine possesses, it will benefit with 5 years in the cellar or a generous decant.