

OPTIMA WINERY

2016 DUFFY CABERNET SAUVIGNON ALEXANDER VALLEY

The Cabernet Sauvignon comes from a small mountain vineyard just east of the town of Geyserville. The vineyard slopes to the southeast and is comprised of well-draining glacial loam, which controls growth and produces small berries and ultimately wines of deep concentration.

Winemaking

Our goal is to highlight the special characters of Alexander Valley Cabernet while showcasing the distinct benefits and attributes associated with this magnificent vineyard. The Cabernet Sauvignon was handpicked October 9, 2016 at 25.5 degrees brix. The grapes were fermented 10 days to dryness and then macerated an additional twenty-one days to soften and develop the tannins. Following pressing 90% of the wine was moved to 60 gallon French Oak barrels where it received three gentle barrel to barrel rackings. This vintage was barrel-aged for thirty-six months prior to bottling. Optima is handcrafted, utilizing the best possible resources available. The result is an exceptional example of richness and balance that are the hallmarks of this world-renowned

Tasting Notes

Our 2016 Optima Alexander Valley Cabernet Sauvignon is characterized by a gorgeous rich nose with generous bright fruit and deep, concentrated, multi-layered aromas of dark red cherry, blackberries, and caramel. Espresso and cassis mingle with notes of dark chocolate and rose petals. Well-integrated elements of sweet oak and vanilla carefully complement the fruit flavors and the round, rich silky middle. Supple on the palate, yet with a weighty, fruity mouthfeel and a medium tannic finish. The robust profile makes it ideal for big flavor meats. Given proper cellaring this wine will give drinking pleasure for years to come, adding roundness and complexity.

Appellation:	Alexander Valley
Blend:	100% Cabernet Sauvignon
Barrel Aging:	36 Months
Alcohol:	14.5%
pH:	3.69
RS:	None

