



2016 HERITAGE MCGAH VINEYARD - RUTHERFORD NAPA VALLEY

Vintage

Drought conditions persisted through the 2016 growing season with many new records set with bud break and early ripening in all our vineyards. The plants continued to accelerate their cycle through harvest with some of the earliest pick dates on record. All our grapes were harvested before the first significant Autumn rain. Set was decent and the dry conditions were perfect for sustainable farming with very little disease pressure. Quality in 2016 is fantastic, and the weather during harvest time was ideal. The heat waves were mild and we had some wide picking windows to strategically plan our stylistic preferences for all wines. An incredible 5th consecutive high quality vintage.

Vineyard

McGah Family Vineyards encompasses 65 acres in Rutherford near the Silverado Trail. Being on the east side of the valley, there is intense exposure that yields ripe and concentrated fruit. The area is hallowed ground for Cabernet Sauvignon and generally growers in the area are not interested in planting unexpected varieties for economic reasons, as Cabernet Sauvignon commands a much higher price. The McGah family is an exception to the norm, and we have collaborated together under a long-term contract to develop one acre of the Heritage Block with special soil preparation, site-specific rootstock (St. George), and fantastic clones of Grenache (515, Tablas D) and Mourvèdre in our rows. The block was redeveloped in 2011, and after much anticipation our acre produced a small crop in 2014. The vines are trained traditionally in the Gobelet Method, with tight spacing (4x8). It is slightly sloping benchland, so the soil is well drained with classic Rutherford red, dusty soil. McGah Family Vineyards celebrates the diversity of the Napa Valley.

Winemaking

The fruit was hand harvested at dawn to retain the freshness and integrity of the clusters. Gravity-fed to an open top stainless steel fermenter, we took a significant saignée for concentration. Punch-downs continued for two weeks during the co-fermentation, and we pressed at dryness. The wine was aged for 15 months in 40% new French oak barrels. No fining, and lightly filtered.

Although the vineyard was planted in 2011, we have only produced three vintages of this wine. The quality in the vineyard has allowed us to use all the wine produced, although yields remain very low. Despite similar winemaking techniques and protocols year after year, this vintage in particular is significantly darker and more robust. The vineyard is maturing and becoming more naturally balanced.

Tasting Notes

Baking spice, marmalade and rich cherry pie layer the mouthfeel. Ripe fig, tobacco leaf, and a slightly smoked meat quality in the finish. Round and supple, with velvety tannins. Good structure should reward aging through 2030.

Analysis

Harvested:	October 10, 2016
Composition:	84% Grenache, 16% Mourvèdre
Alcohol:	14.7%
Bottling Date:	July 2018
Release Date:	November 2018
Production:	101 cases