

## 2016 ARMÉ

## ESTATE GROWN CABERNET SAUVIGNON

#### BLEND

86% Cabernet Sauvignon, 5% Malbec, 5% Merlot, 4% Petit Verdot AGING 20 months in neutral barrels ALCOHOL BY VOLUME 14.8% PRODUCTION 6,000 cases RELEASE DATE June 2019 SUGGESTED DRINKING WINDOW Drink now or age up to fifteen years

#### HARVEST NOTES

The 2016 growing season was moderate and even across the North Coast, allowing for extended hang-time, ideal ripeness, deep color, and excellent balance. A near twin to 2015, with the bonus of a larger crop, 2016 was the epitome of California winegrowing.

#### WINE NOTES

The Estate Cabernet Sauvignon comes from our vineyards in Alexander Valley and McDowell Valley. Harvested in late September and early October and fermented for three weeks at temperatures in the 70s, these grapes yielded deep, intense wine that conveys a taut freshness with great aromatic purity. Balanced between modern California and Old World, this wine is dense with buckets of black currant and cherry that are tempered with a dusty herbaceous quality. Built to age and best with food.

### FAMILY SERIES

Our history of family winemaking goes back four generations in Sonoma County. At current count, there have been seven different winemakers in the family. Each has had their own focus and style. The unifying elements have been family, hard work, passion, and a love of the creative process that is winemaking. Our Family Series consists of a Zinfandel, a Cabernet Sauvignon, and a Rhône-style red wine. All three are carefully crafted from Estate Grown grapes from our properties in Northern Sonoma County, the McDowell and Hopland Valleys, and the Yorkville Highlands.

# 93 points

The 2016 Armé is another superb wine in the middle tier of the Marietta range. Fresh, savory and superexpressive, the Armé has a lot going on. Black cherry, sage, lavender, menthol and licorice give the wine striking savory nuance to play off the dark Cabernet Sauvignon fruit. More than anything else, though, the Armé is a superb value in California Cabernet.

> — Antonio Galloni, *Vinous*, Spring 2019