



2016 GAME TRAIL

ESTATE GROWN CABERNET SAUVIGNON
YORKVILLE HIGHLANDS

AGING

20 months in neutral barrels

ALCOHOL BY VOLUME

14.6%

PRODUCTION

775 cases

RELEASE DATE

Spring 2019

SUGGESTED DRINKING WINDOW

Drink now or age up to fifteen years

HARVEST NOTES

Grown at 1400 feet elevation on a ridge heading out towards the ocean, this Cabernet Sauvignon is always a test of our patience. In 2016 the growing season was cool, which is lovely for fruit quality, but made these grapes take quite a while to ripen. This mild but long vintage rewarded our patience with a wine of intense tannic structure and pure flavors while still preserving elegance.

TASTING NOTES

The Yorkville Highlands are the mountain pass traversed between the north end of Alexander Valley and the west end of Anderson Valley. Our small block of Game Trail Cabernet is perched looking south from 1400 feet elevation upon that ridge. Coastal influence and large diurnal swings create small berries, thick skins, deep pigmentation, and tons of structure. Clone 6 Cabernet sets sparingly with berries the size of blueberries and no fruit to fruit contact, so it is cane pruned and left to hang as many clusters as possible. We find a purity in this wine: more acid and fore-mouth focused than other Cabernet, it is tart, bright, perfumed and refreshing.

SINGLE ESTATE SERIES

Our Single Estate Series represents our purest expressions of place. Having worked with the fruit from tens of vineyards over the years, we have identified three special sites that we believe create extraordinary wine. Produced in limited quantities, these wines have ultra-developed acid and tannin profiles and achieve a beautiful balance of intense structure and bright aromatics.

94 points

Marietta's 2016 Cabernet Sauvignon Game Trail is powerful, dark and quite savory. Smoke, tobacco, gravel, menthol, cedar and licorice all run through this bold, pungent mountain Cabernet. There is quite a bit of aromatic intensity to play off the blackberry fruit in this strapping young wine. Give it a few years in bottle for the tannins to soften

— Antonio Galloni