

2016 ROCKET SCIENCE RED

BY CALDWELL NAPA VALLEY



Vintage:	Fifteenth
Composition:	47% Cabernet Sauvignon, 13% Petit Verdot, 12% Syrah, 10% Malbec, 5% Tannat, 5% Cabernet Franc, 3% Carménère, 3% Pinot Noir, 2% Merlot
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Vineyard Blocks:	15, 17, 18, Kreuzer
Yield:	3.5 Tons per Acre
Average Vine Age:	22 Years
Clone:	Multiple
Rootstock:	Multiple
Vintage Summary:	The 2016 growing season started with a normal winter that was followed by a normal bud break in March. Warm but unsettled weather followed resulting in good uniformity and a good set. Hot spikes in July made for a speedy and uniform veraison in reds but also resulted in early sugar accumulation in whites. Cool, ideal ripening weather prevailed in August through the start of September. A heat wave at the end of September and three rain storms in the early part of October made for disparate ripening circumstances resulting in diverse choices by winemakers on pick timing.

Ultimately, 2016 will be characterized by a high sugar, high tannin year as the brix's were high relative to the physiological maturity in both red and white varieties. Additionally, the firmness of tannin in the red grape skins were higher and the resulting grape juice yielded more structural tannins than normal. Normal berry sizes and larger than normal clusters yielded good weight resulting in a return to normal to above normal vineyard yields.

Harvest Date:	Multiple
Fermentation:	74% New French Oak Barrels, 26% Once-Filled French Oak
Yeast:	Multiple
ML:	None
Wood Origin:	French Oak (Allier, Tronçais, Vosges)
Aging:	18 Months in 100% French Oak
New Oak Barrels:	74%
Fining:	No Fining
Filtering:	Filtered
Alcohol:	14.9%
Bottled on:	May 31, 2018

Winemaker's Tasting Notes: An inviting nose of raspberry, plum, anise, rose petals, cocoa, leather, and fresh tea leaf. A cherry attack leads to a full mouth of blueberry, strawberry, red currant, sage, nutmeg, and blonde espresso. Juicy, mellow tannins melt into a long pomegranate finish.

Cellaring:	2–6 Years
Production:	706 Cases
Price:	\$69 / 750 ml, \$169 / 1.5L