

CARLSON



2016 Cabernet Sauvignon

I have been thinking about making a Cabernet Sauvignon for my portfolio for some time. Having been making wine in the area since 1981, I have seen the development of different varietals grown in the different micro-climates located within Santa Barbara County. I knew sourcing the right fruit from the right vineyard would be key. Never being one to follow everyone else, I chose a vineyard in the interior region of the Santa Maria Valley. Let's take a closer look below.

WINEMAKING DETAILS

As many of you know, my winemaking style tends to follow the "old World" style in many ways. I place a lot of emphasis on balance, texture and flavor. The flavor component is the one that is heavily impacted by the farming decisions made in the vineyard and the weather conditions which exist throughout the growing season. Some we have control of some we do not. The 2016 vintage was another slightly early vintage due to a mild winter and a continuation of the drought here on the Central Coast. There seemed to be a little more variability throughout the growing season. But overall it was more consistent than the 2015 vintage.

As I sit here and put pencil to paper in hope of describing this wine, I can't help but think of the days before September 29, 2016. We had had a warm period of weather and we had to work around this and the fact that many of the vines were in the midst of being harvested. A little irrigation on the vines days before helped keep the grapes in perfect condition. Harvested in the cool of the night also helped get the grapes to the winery in the best condition possible. The grapes were gently destemmed into the fermenter. A two day "Cold Soak" was accomplished with the aid of dry ice and pumped over several times a day to assist with the extraction of color and flavor. Once the fermentation was complete, the must was pressed and the resulting wine put to barrel for 27 months of aging in small French oak barrels.

WINEMAKING DETAILS

Harvested: September 29, 2016
TA: 6.5 gm/L
pH: 3.79
Alc. 14.5% Alc by vol.
Bottled: 2/23/2019
Production: 451 cases

TASTING NOTES

As I sit and taste this wine, the first thing that comes to me is the dark crimson color. This to me indicates richness and good things to follow.

As I smell the wine, I get eucalyptus, mint and sage. Dark black maraschino cherries and boysenberries round out the fruit flavors.

The palate is richly textured but there is a fine under layer of fine chalky tannins and integrated oak. The palate is richly textured and has lots of body.

This wine will go with a variety of foods, grilled meats, rich pasta dishes, stews, wild game. So many possibilities.