

2016 FORTIS

Inspired by our commitment to quality and innovation, a vision emerged in 2003 to produce a wine that would embody the absolute best from our estate vineyards. By carefully constructing a tete de cuvée from our Stags Leap District vineyard blocks that emerge as standouts from the vintage, we've created an ultra-reserve Cabernet Sauvignon, dictated only by the philosophy of "simply the best."



VINEYARDS For this special bottling, only the finest blocks of the most outstanding fruit are selected from our 47 acres of estate vineyards in the Stags Leap District. Each year, a few blocks stand out as stellar among the others. These blocks are designated for FORTIS.

HARVEST The 2016 harvest marks the fifth great vintage in a row. Although it was another drought year and yields tended to be a bit lower, the quality was very high. The year started out hot, then became cold, then turned hot again, and October began one of the heaviest rain seasons this region has seen in many years.

WINEMAKING The grapes were hand harvested at night, carefully sorted in the vineyard, and brought to the cellar and destemmed. The grapes received a cold soak, followed by fermentation at a high temperature to ensure maximum extraction was achieved. Then, the wine was racked to 100 percent new French Seguin Moreau Icône oak barrels, where it was aged for 27 months prior to bottling.

TASTING NOTES The 2016 FORTIS opens with aromas of dark fruit, sweet oak, graphite, graham cracker, and macerated mixed berries and cherries. The entry is bright and leads to flavors of black cherry, licorice, licorice spice, dark chocolate, blueberries, and minerality. The fruit carries through layer upon layer, revealing depth and texture, and broadens across the palate with a cocoa powder texture and mocha flavor. We barrel age the wine in our winery's caves to mature flavors and integrate plush, layered textures. This is a seamless wine with great finesse that will continue to age gracefully.

VARIETIES: 89% CABERNET SAUVIGNON, 7% MALBEC, 4% MERLOT

APPELLATION: STAGS LEAP DISTRICT, NAPA VALLEY

HARVEST DATES: SEPTEMBER TO OCTOBER

BARREL AGING: 27 MONTHS IN 100% NEW FRENCH OAK

ALCOHOL: 14.4%

RELEASE DATE: NOVEMBER 2019
AGING POTENTIAL: UP TO 15 YEARS

PRICE: \$225 CASES PRODUCED: 952