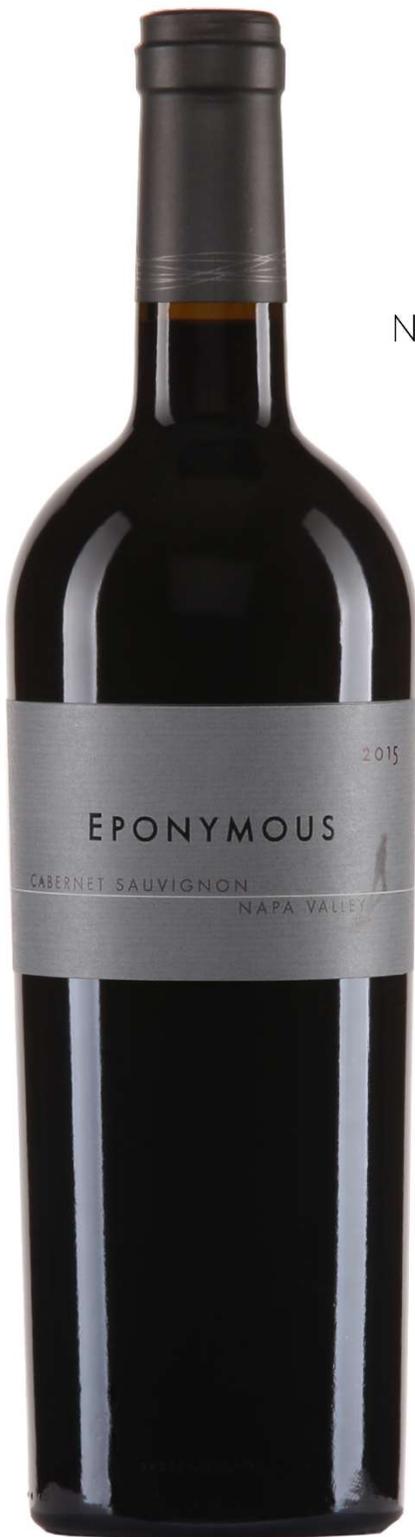


EPONYMOUS

# 2016 EPONYMOUS CABERNET SAUVIGNON



## WINE DATA

### Producer

Eponymous

### Region

Napa Valley, California

### Country

United States

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### Wine Composition

100% Cabernet  
Sauvignon

### Alcohol

14.6 %

### Total Acidity

6.15 G/L

### Residual Sugar

0.55 G/L

### pH

3.71

### Bottling Date

July 23, 2018

### Harvest Dates

Late September to  
mid-October

### Cases Produced

297

### Retail Price

\$59.99

## DESCRIPTION

Eponymous 2016 immediately exudes complex notes. This elegant wine shimmers with a stunning deep purple-inky color that announces the intensity of the grapes. Bright fruit characters are in the nose. On the palate, the flavors follow the aromas with ripe blackberries, spice, cassis and toasty rosemary. This wine has classic Napa structure and grip, with more than ample but supple tannins. Nicely balanced by fruit and a rich earthiness, with a lingering finish.

## WINEMAKER NOTES

One of the better years in the last decade. This wine was made from Cabernet Sauvignon grapes from five distinctly different sites. About 35% of the blend is from Mt. Veeder - a core vineyard that winemaker Bob Pepi has been utilizing for almost 10 years - and 17% is from another core vineyard from the bench lands below Atlas Peak Appellation. The 2016 vintage had no rain from late spring until well after the picking was finished. Sugar and maturity were easily reached. There were moderate temperatures throughout, with only a few heat spikes during the growing season. They are in their second year of receiving small amounts of Cabernet Sauvignon from Howell Mountain, which is an important blending component. This year also saw the small use of Cabernet Sauvignon grapes from both Stags Leap and Oak Knoll appellations. After picking, hand-harvested fruit was fermented with utmost care and the resulting wine was aged 20 months in 60% new oak (90% French and 10% American), with frequent racking the first year.

## SERVING HINTS

Serve at room temperature. Excellent with lamb, light red meats, mushrooms and/or truffles, poultry, pasta, and cheeses.