



## CONTINUUM 2016

46% Cabernet Sauvignon, 31% Cabernet Franc, 18% Petit Verdot and 5% Merlot

**VINTAGE NOTES-** The 2016 growing season began with optimism. A well timed, light and steady 18 inches of rain fell prior to budbreak, easing the pain of a four-year drought. Slightly drier than normal soils led to budbreak beginning ten days ahead of estate average. The cold spell that adversely affected fruit set during flowering in the previous vintage also affected 2016 bud fruitfulness. The vines carried fewer clusters than usual resulting in 1.9 tons per acre. Harvest began September 19<sup>th</sup> and averaged 131 days from bloom. The overall growing season was slightly cooler than normal with only three days reaching above 95 degrees during the harvest window. These mild conditions delivered fruit of exceptional quality while allowing harvest to conclude with ease on October 7<sup>th</sup> just prior to the first autumn rainstorm.

**WINEGROWING-** Continuum is estate grown on our Sage Mountain Vineyard. It's location high on Pritchard Hill along the eastern ridge above Oakville overlooks Napa Valley and the San Francisco Bay. 38 acres of mature estate vineyard, planted in 1991 and 1996, with additional plantings in 2004 and 2010, together comprise 38 distinct vineyard blocks. Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Merlot are grown from 1300 to 1600 feet in elevation, on western and southern facing aspects. This diversity of plantings on our volcanic soils are the essence of the complexity of Continuum.

**PRODUCTION-** Continuum is 100% estate grown, produced and bottled. All fruit was selectively hand-harvested at night. The fruit was then sorted before and after de-stemming, and gravity fed into French oak or concrete tanks. A three-day cold soak was followed by fermentation, receiving three to four pumpovers daily, and délestage two to three times in total during the most active period. From harvest to drain and press the wine remained on skins in tank 20 to 40 days. All lots were then drained, basket pressed, and transferred with lees into two third's new and one third once used French oak barrels for malolactic fermentation and aging. A single concrete amphora was also used for aging. Each vineyard lot was tasted and carefully considered many times when assembling the 2016 blend. The wine clarified slowly and settled naturally in our cold barrel room, was racked sparingly and bottled without fining or filtration. The 2016 Continuum spent a total of 21 months in barrel.

**TASTING NOTES-** 2016 Continuum has heightened citrus blossom and rose petal aromatics, and builds in power and presence on the palate with cassis, dark fruits, bergamot, and dried wild herb with notes of cigar box and leather. Exquisitely balanced, 2016 is expansive and sinewy on the mid palate with a graphite and earthy minerality. The firm iron core of these volcanic soils causes the vines to struggle, producing fewer but more flavorful berries. That is expressed in 2016 Continuum's vibrancy, many layers and assertive structure, all of which pay homage to its origin.

**DECANTING-** For the fullest sensory experience we encourage decanting to allow the wine to breathe before serving. Decanting awakens the wine's more purely fragrant expression and enhances the suppleness of the palate. Continuum is accessible and enjoyable upon release; however extended aging will be richly rewarded.

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