



2016 ADAMVS CABERNET SAUVIGNON 'ADAMVS'

VINTAGE

The 2016 growing season marked the end to California's five-year drought and offered the overall conditions for a classic Napa Valley vintage. A wet January, March, and April meant replenished soils and ultimately an early start to the season. The dry, moderately warm summer helped to support even ripening through a mild fall with few heat spikes. This ideal growing season at the ADAMVS Estate resulted in wines of great finesse, power, and complexity—perhaps the vintage of the decade?

SENSORY

The ADAMVS Estate Cabernet Sauvignon embodies the pinnacle of our farming and winemaking efforts in each vintage. The 2016 may be our most soulful expression to date with profoundly complex aromatics of wild blackberry, graphite, baking spice, and fresh leather. Perched on a tightrope of lively acidity and focused, fine-grain tannins—the palate balances precise structure with lush, dark fruit and freshness through the long and distinctive finish. Drink now decanted, or witness the evolution over the next three decades or more.

TECHNICAL

COMPOSITION | 100% Cabernet Sauvignon

HARVEST | September 29th – October 11th, 2016

DAYS ON SKINS | Average of 28 days

AGING | 22 months in 75% new French oak

RELEASE | October, 2020

SERVING | Decant at 55-60° Ferenheit for two hours