



2016 ADAMVS CABERNET SAUVIGNON 'TÉRES'

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 2016 TÉRES bounds from the glass with lush aromas of ripe, wild blackberry, sage, and savory garrigue. Full-bodied, and framed by the fine-grained tannins we have come to expect from ADAMVS Cabernet Sauvignon, this wine exhibits a uniquely seamless integration of all its elements. From its structure, balance, and depth of flavor we look forward to great aging potential. Drink now or cellar for five to ten years to experience the evolution of this nuanced wine.

TECHNICAL

COMPOSITION | 90% Cabernet Sauvignon, 6% Merlot, 4% Cabernet Franc

HARVEST | September 26th – October 6th, 2016

DAYS ON SKINS | Average of 24 days

AGING | 22 months in 55% new French oak

RELEASE | October 2020

SERVING | Decant at 55-60° Fahrenheit for one hour