

THE McNAB

*Hidden in the rolling hills
of a box canyon, where each block
displays its individual terroir.*

THE McNAB SINGLE VINEYARD CUVÉE MENDOCINO COUNTY | VINTAGE 2016

ONE OF THE ORIGINAL BIODYNAMIC® VINEYARDS PLANTED IN THE UNITED STATES, McNAB RANCH IS THE AGRICULTURAL HEART OF BONTERRA ORGANIC VINEYARDS. A CENTURY AFTER ITS BEGINNINGS AS A SHEEP RANCH, THE PROTECTED SITE NESTLED IN A BOX CANYON WAS TRANSFORMED INTO A WORLD-CLASS WINEGROWING ESTATE, RENOWNED FOR ITS ELEGANT INTEGRATION OF GRAPEVINES INTO THE SURROUNDING NATURAL HABITAT'S RHYTHMS AND WILDLIFE.

THIS BORDEAUX-STYLE BLEND IS CENTERED ON CABERNET SAUVIGNON WITH A TOUCH OF PETITE SIRAH. A BRILLIANT, DEEP RED HUE HINTS AT THIS WINE'S DECADENT AROMAS OF RED FRUIT, DARK CHOCOLATE AND OAK, LAYERED OVER A SUBTLE SUGGESTION OF DUST AND PENCIL SHAVINGS. SOFT TANNINS FRAME A GENEROUS PALATE OF BLACK CHERRY, POMEGRANATE, LEATHER AND CHOCOLATE, GIVING WAY TO A COMPLEX, LINGERING FINISH. THE McNAB WILL FURTHER DEVELOP ITS CHARACTER AND DEPTH WITH AN ADDITIONAL FIVE TO 10 YEARS OF CELLARING.

TECHNICAL NOTES:

THE FRUIT FOR THIS BLEND WAS HARVESTED BY HAND AT OPTIMAL RIPENESS OVER SEVERAL WEEKS. SELECT VINEYARD BLOCKS AND VARIETIES WERE FERMENTED SEPARATELY IN STAINLESS STEEL TANKS FOR 10 TO 14 DAYS, WITH ONLY THE FINEST LOTS SELECTED FOR THIS CUVÉE. THE WINE AGED FOR 18 MONTHS IN 100 PERCENT NEW FRENCH OAK BARRELS WITH A MEDIUM TOAST, BEFORE THE FINAL BLEND WAS ASSEMBLED.

DENSITY: 600-1200 VINES/ACRE

AGE OF VINES: 15-40 YEARS

APPELLATION: MENDOCINO COUNTY

VINEYARD: McNAB RANCH VINEYARD

VARIETAL CONTENT: 97% CABERNET SAUVIGNON, 3% PETITE SIRAH

CASES PRODUCED: 350

ALCOHOL: 14.2%

TA G/100ML: 0.51

pH: 3.79

