

## 2016 Canvasback Red Mountain Red Wine *Ciel du Cheval Vineyard*



With ideal soils and a dry desert climate, Red Mountain produces some of the most compelling and distinctive red wines in the New World. One of the region's oldest and most renowned vineyards, Ciel du Cheval was established in 1975, and for decades it has been the source for some of Red Mountain's most extraordinary bottlings. This barrel selection of our finest lots from Ciel du Cheval offers a classic expression of Red Mountain, combining layers of blackberry, Kirsch and violet with hints of graphite and crushed-rock minerality.

### Harvest Notes

The 2016 growing season will likely be one of the stars of the decade. Marked by deep color, generous richness, and fine-grained tannins, the 2016 vintage benefited from an unusually long growing season. An early bud-break, above-average spring rainfall, and warm spring temperatures were followed by mild summer and fall weather. This ensured a slow and steady harvest, with the grapes achieving ideal physiological ripeness after enjoying abundant hangtime. As a result, the wines offer beautifully supple textures and lovely aromatics, with noteworthy complexity, freshness and weight.

### Comments from the Winemaker

This plush and graceful wine from the famed old vines of Ciel du Cheval Vineyard reveals aromas of ripe strawberry, raspberry, Bing cherry and brown sugar. As it evolves in the glass, sophisticated notes of saffron, black tea and clove add nuance and depth. On the palate, dramatic flavors of cassis and graphite meld with layers of savory spice, while firm acids and plush tannins provide an elegant framework that carries the wine to a long, harmonious finish.

### Varietal Content

72% Cabernet Sauvignon, 27% Merlot, 1% Cabernet Franc

### Harvest Information

Appellation: Red Mountain  
Harvest Dates: September 1 – October 10  
Average Sugar at Harvest: 24.0° Brix

### Cooperage

100% French oak  
Barrel Aging: 20 months  
50% new, 25% neutral, 25% second vintage

### Production and Technical Data

Alcohol: 14.6%  
0.65 g/100 ml titratable acidity  
14 days fermentation at 78°F  
pH: 3.70