



VINEYARD

Heart Hill Vineyard sits 17 miles east of the Pacific Ocean in the Willow Creek District of the Paso Robles AVA. The site's steep, rocky hillsides and ocean proximity create world class growing conditions. Fog Catcher represents the best that the vineyard produces each year and has depth, outstanding color and incredible age worthiness. The 2016 vintage was defined by a drought lifting rainy winter, warm spring and even temperatures throughout the growing season. In other words: as close to perfect a vintage in Paso Robles as you can get. The result was a wonderfully balanced vintage where optimal flavor development and great natural acidity gave us many high quality barrels of wine to select from.

IN THE WINERY

Fog Catcher is equal parts high quality grapes and dynamic winemaking techniques. This combination creates a dark, rich wine with luxurious texture, precise tannins and an underlying freshness. The foundation of the 2016 Fog Catcher is a co-ferment of our best block of Cabernet Sauvignon with a small amount of Petit Verdot. After harvest, a selection of other noteworthy Bordeaux barrels were marked and tucked away into the cellar to mature. Nearly a year later, our Winemaker revisited each barrel to make his final decision on which barrels qualified for this wine. The composed blend then returned oak barrels for additional aging. The 2016 vintage of Fog Catcher is a harmonious blend of intriguing spice, dark fruits and expansive tannins that linger on your palate for minutes after drinking. This wine is rewarding to drink in its youth, but it has high aging potential and we expect it to evolve beautifully over the next 10-20 years.

VINTAGE	2016
BLEND	45% Cabernet Sauvignon, 26% Malbec 14% Petit Verdot, 15% Carménère
WINEMAKER	Patrick Muran
CLONES	337, 595, 400, 33, 169
VINEYARD	83% Heart Hill, 17% Bootjack Ranch
AVERAGE BRIX	25.9
pH/TA	3.6/6.7 g/L
ALCOHOL	14.6%
AVERAGE YIELD	2.9 tons/acre
BARREL AGING	29 months
COOPERAGE	90% New French Oak
CASES PRODUCED	874

