



2016 CALLUNA VINEYARDS CUVÉE

The 2016 Calluna Vineyards Cuvée is meant to be an expression of our Chalk Hill appellation where great sunlight and a cool climate produces intense fruit in a wine with balancing acidity, round tannins and moderate alcohol levels. The blend expresses the power of Cabernet Sauvignon, elegance of Merlot and Cabernet Franc, and a bit of showiness from Malbec and Petit Verdot.

Varietal Breakdown:

49% Merlot
26% Cabernet Sauvignon
10% Cabernet Franc
8% Malbec
7% Petit Verdot

TECHNICAL DETAILS

Appellation

Chalk Hill

Harvest dates

Malbec: September 9, 2016
Merlot: September 24 & 27, 2016
Cabernet Franc: October 4, 2016
Cabernet Sauvignon: September 27 & 30,
and October 4, 2016
Petit Verdot: September 30, 2016

Winemaking

Hand-harvested, manually sorted and fermented with a traditional method in open-top tanks with temperature control. Bottled unfiltered.

Cooperage

21 months in 100% French oak barrels, 20% new

pH

3.8

Alcohol

14.3%

Production

982 cases

Release date

Fall 2019

Vintage

Coming off 2015, the last of the drought years, expectations of big El Niño rains did not really materialize but did produce more than an average 30" for us. And the distribution was good — all was green and the vineyards in good shape as the growing season got off to an early start. In late September, there were several heat spikes — the type that can cause anxiety at harvest time — but they were relatively moderate, staying below 100 degrees. The final ripening was excellent. At Calluna, we had a relatively small crop, similar to 2015. Notably, the acidity for the fruit was higher than average, but it works well with the depth of fruit in these wines. This vintage, both for Calluna and for the region, will be considered strong with high quality.

ABOUT CALLUNA VINEYARDS

Calluna Vineyards took root in Sonoma County in 2005 with 12-acres in the Chalk Hill appellation planted to Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. From its advantageous hillsides overlooking the Russian River Valley, Chalk Hill is known for its mild climate and soils of clay underlain with fractured shale and sandstone. Five more acres were added in 2014, including Sauvignon Blanc and Semillon destined for our Estate Blanc.

DAVID A. JEFFREY, *Winemaker and Founder*

After 20 years of studying and collecting the wines of Bordeaux and California, David moved to the West Coast and enrolled in Fresno State's Enology program in 2001. Determined to make his dream a reality, David spent 3½ years studying winemaking and grape growing as he completed his degree and worked at Chateau Quinault in Bordeaux, France.