

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Rattlesnake
Cabernet Sauvignon
Spring Mountain District
2016

Harvest Date:	October 4 th , 10 th , 11 th
Grape Source:	100% Estate Fruit
Blend:	100% Cabernet Sauvignon
Aging:	22 months in French Oak Barrels, Mixed Coopers Medium + toast oak, 90% new
Alcohol:	14.7%
Total Production:	56 Barrels
Selection Percent:	Of the potential wine 35.2% was selected for Rattlesnake
Release Date:	October 2018
Winemaker:	David Tate

Vineyard & Vintage Notes: Rattlesnake hill is a small rocky knoll on the estate, located at 2050 ft elevation on Spring Mountain. The hills position allows optimal sun exposure while being above the fog line. Since the inception of this wine in 1991 we have sought out only the very best of our Estate Cabernet Sauvignon on Spring Mountain to complement its complexity. We work diligently in the vineyard and the winery on keeping all our small lots separated. Then we examine these lots for the complexity, intensity and power to match the hill. Only these small estate lots that are deserving come together to form our proprietary top tier, Rattlesnake. In 2016 we returned to what Napa is famous for, temperate seasons. A positive amount of rain fell over the winter months followed by a warm spring. Summer was moderately hot and Fall was nearly perfect with its warm days and cool nights. After a year like 2015 it was nice to return to a decent crop (1.5 tons per acre) hanging on our usually very low yielding mountain.

Winemaking Notes: The small estate lots when harvested were cold soaked for 2-3 days and fermented in small bins and tanks; punched down or pumped over 2 to 3 times a day. The maceration times were 15 to 25 days, longer than last year as extraction was a little slower due to the loosened skins. Once fermentation was complete the wine was pressed off into 90% new French oak barrels for aging. The wine has been racked four times during its near two year maturation time in the cellar.

Tasting Notes: The near perfect growing season helped in crafting an amazing 2016 Rattlesnake. The color is opaque and near black at the core. Pure cassis transforms to blackberry and acai berries on the nose. Menthol, cedar and cocoa nibs are followed by a light wet volcanic rock minerality. On entry the wine is silky and plush. The palate has big dark berry fruit and concentrated cocoa elements. A myriad of spices follow. The tannins are pure chalk but balanced with the viscosity and the mountain acidity. The long cassis finish caps off this phenomenal vintage. Cellaring would allow for great bottle bouquet development to complement the power of this amazing wine, 15-17 years (2033-2035).