



2016 Two Moon Vineyard Dry Creek Valley Cabernet Sauvignon

Julie Simpson's remote "Two Moon Vineyard," while within the Dry Creek appellation, is located on a steep slope that sprawls across the McCray Ridge 1,800 feet high. This vineyard is especially appealing because of its razor thin soils and high altitude. So high in fact, it is situated above the fog line and begins each day in sunlight, rather than clouds or fog.

Our 2016 is reminiscent of a cru classé Bordeaux meaning it is not a big, rich, jammy style of Cabernet but rather restrained, elegant and focused more on earth, red fruit and cedar tones. It has a classic claret fragrance of plum, bell pepper, spice and mild oak. The fruit still is deep and rich which shows its California pedigree but the balance, opulent tannins and mellow finish give it a subtle nod to a European claret style of Cabernet Sauvignon. Best to consume from 2018-2025.

After harvest on September 24, 2016, a two-day cold soak helped to gain optimum flavor and color extraction; gentle cap punch downs and pump overs during fermentation completed maximum extraction and imparted the pure Cabernet "essence" these grapes always have. When the wine achieved dryness, the must was gently pressed and put into barrel to go through malo-lactic fermentation. The wine was barrel aged for 18 months (25% new American Oak, 75% mix of 3 years old French and American Oak) prior to bottling. **165 cases**

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