



**2016 BOUGETZ CELLARS AMARYLLIS  
SPRING MOUNTAIN DISTRICT  
CABERNET SAUVIGNON**

**WINEMAKER NOTES**

The 2016 Amaryllis Cabernet Sauvignon is 92% Cabernet Sauvignon with 4% Merlot and 4% Cabernet Franc. This wine shows an unusual richness given its location, 1000 feet above the valley floor. While deep and mouthcoating on the palate, there is a classic tannic backbone underlying, reminding you of its mountain source. Extended time in the cellar will reward you in 3 to 5 years.

**HARVEST NOTES**

Heading into the fourth year of a prolonged drought, we had a warm, dry winter, which led to an early bud break in 2016. The growing season stayed ahead of normal through the entire season with no measurable rainfall until mid-October. Perched on an exposed shoulder up on Spring Mountain, this site gets plenty of sun, as it sits above the fog, basking in the warmth of the valley. the vines. With no rain through the summer, an early August thinning occurred, leading to picture perfect harvest weather on the 21<sup>st</sup> and 28<sup>th</sup> of September.



**Harvest date:** September 21<sup>st</sup> and 28<sup>th</sup> 2016

- Appellation: Spring Mountain District
- Brix at harvest: 27.1
- Crush: De-stemmed, 100% whole berry
- Fermentation: 14-day ferment
- Aging: 22 months, with 75% new French oak, 25% once used
- Alcohol: 14.9%
- pH: 3.58
- TA: 6.80 g/L
- Bottled: August 2018
- Case production: 200 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$62



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