

COHO



Vineyard sources for the 2016 HEADWATERS are from the cool-climate Coombsville appellation and hillside vineyards southeast of downtown Napa. Proximity to the San Pablo Bay imparts spicy aromatic and flavor complexities, while the cooler climate promotes supple tannins and crisp acidity that define this flavorful, elegantly textured wine.

Rich, and fruit forward, the blackberry and plum flavors announce themselves upon palate entry, while nuances of lightly roasted coffee beans and baking spices are revealed as the wine is drawn in. The long, balanced finish is a good indication of a delicious wine that will be enjoyable upon release and for an additional decade.

Varietal Composition:	37% Cabernet Sauvignon, 39% Merlot, 24% Petit Verdot
Appellation:	Napa Valley
Crush:	100% whole berries
Pre-fermentation:	3 day cold soak at 50 degrees F.
Fermentation:	Approximately 8 days, 8 day extended maceration, malo-lactic fermentation in barrel
Aging:	21 months in 100% French Oak, 40% new for the vintage
Bottled:	July 11, 2018
Production:	1548 cases
Release:	October 2020