

2016 Diamond Selection

CABERNET SAUVIGNON

The same barrel lot selection with a new look to align our proprietary portfolio.

Cabernet Sauvignon was the first wine produced by Rombauer Vineyards when the winery was founded in 1980. Diamond Selection, first produced with the 1994 vintage, represents the best lots harvested each growing season.

VINEYARDS

This reserve bottling comes from estate vineyards and top grower vineyards in Atlas Peak, Calistoga, Mount Veeder, Oakville, and St. Helena AVAs.

WINEGROWING

The 2016 growing season was near-perfect, with favorable weather conditions from budbreak to bloom and veraison to harvest. A series of warm days in September brought the grapes to ideal ripeness, and though the vintage was somewhat smaller than average, the quality was outstanding. Sustainable farming practices throughout the growing season were tailored to each block with the assistance of aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology. The fruit was hand-picked at night and sorted in the vineyard.

WINEMAKING

The grapes were carefully destemmed and optically sorted to ensure only perfect fruit made it into the wine. The wine was

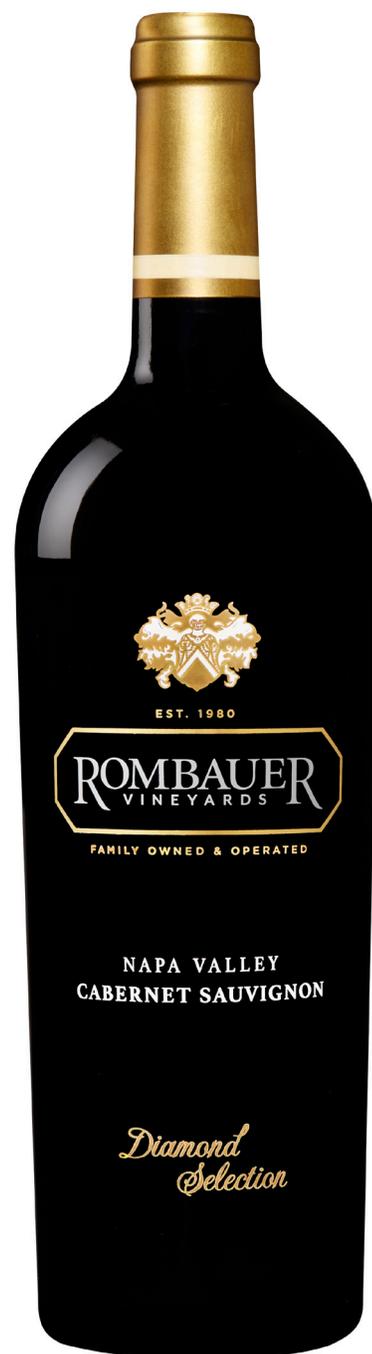
primarily barrel-fermented to provide a richer, more textured palate. The wine was gently basket-pressed before being racked to French oak barrels for malolactic fermentation and aging. The finest lots were carefully chosen and blended to produce the Diamond Selection.

TASTING NOTES

This elegantly balanced wine is deep and dark with a purple hue. Aromas of ripe cassis and black currant combine seamlessly with sweet notes of spice. The palate is ripe and soft, with pronounced cherry liquor, lush tannins and sweet, subtle oak. Black currant builds on the finish.

FOOD PAIRINGS

Our favorite *Joy of Cooking*® pairings* for this wine include Standing Prime Rib (Pgs. 471-472) with Creamed Spinach (Pg. 305) and Grilled Marinated Lamb Chops with Risi e Bisi.



RELEASE DATE	October 2019	HARVESTED	Sept. 23- Oct. 10, 2016
APPELLATION	Napa Valley	AVERAGE BRIX AT HARVEST	26.9
VARIETAL COMPOSITION	83% Cabernet Sauvignon 9% Petit Verdot 8% Merlot	COOPERAGE	16 months in French oak (80% new)
		ALCOHOL	14.8%

*Recipes for pairings with a noted page number can be found in the 75th edition of the *Joy of Cooking*. Recipes not appearing in the book can be found at www.JoyofCooking.com.



The Joy of Wine

THE ROMBAUER FAMILY *Inspired by the wine movement of the 1970s in Napa Valley, Koerner and Joan Rombauer entered the wine business in 1976, then launched Rombauer Vineyards in 1980. As stewards of the land, the Rombauers have strived to produce the best wine an appellation, terroir and climate will achieve. The second and third generations are dedicated to continuing Koerner and Joan's vision.*

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