



2016 Cabernet Sauvignon, Dry Creek Valley, Sonoma County

Winemakers: Lucas Meeker, Dick Handal and David Noyes, consulting winemaker

Harvest dates: October 1, 2016  
Appellation: Estate, DCV  
In the Cellar: Fermentation in open top tanks with manual punch down 2-4 times a day  
Fermentation: 3 day cold soak followed by 5-day active fermentation.  
Oak Regimen: Aged in new and 2 year old French oak barrels for 19 months.  
Bottled Date: July 23, 2018 .  
Alcohol: 15.7%  
pH: 3.24  
Residual Sugar: Less than 0.1%  
Varietal: 100% Cabernet  
Farming: Dry Creek Valley Terroir: soils of rocky, medium clay

Tasting notes:

Cedar, black currant, blackberry jam; elements of tobacco and leather; fruit and herb flavors intertwine in a lively arabesque, neither dominates, neither subsides- perhaps a waltz or maybe a tango? Full in the mouth, satisfyingly complex with a rich finish.

Visit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at [handalfamilywines@gmail.com](mailto:handalfamilywines@gmail.com) or visit website: [www.denier-handal.com](http://www.denier-handal.com)