



Forman

2016 CABERNET SAUVIGNON

2,026 cases 750ml

75 cases 1.5L • 50 3L bottles

TASTING NOTES

The 2016 Forman Vineyard Cabernet Sauvignon is perhaps one of the more integrated among the four varieties used in the blend than any of the past vintages in memory. There is a wonderful mix of aromatics which represent the special nuances of each of the varieties without being dominating or overwhelming. Cabernet Sauvignon is herbal and peppery, as in dry chili; Cabernet Franc shows its beautiful raspberry character; Merlot is there with a hint of mint and, finally, Petite Verdot shows a very subtle violet aroma. Again, none dominate but rather synergistically build to a very pretty and complex fruitiness. Even though the wine was aged in 75% new Bordeaux barrels, oak is only a background aroma placed nicely behind the more obvious grape fruitiness.

The flavors echo the aromatics. The body is quite full with a very long and far-reaching aftertaste with ample phenolic structure that bodes well for a long lived wine. This is quite a special vintage, I love it and I think you, dear fans, will as well.

77% Cabernet Sauvignon – 5% Merlot

12% Cabernet Franc – 6% Petit Verdot

(85% Grande Roche – 15% Thorevillos Vineyard)

*Aged: 22 months in 75% new and
25% once-used Bordeaux barrels*

Bottled August 28 & 29, 2018

Alcohol 14.7%

Total Acidity 0.62 g/100ml

pH 3.82

Glucose/Fructose <0.04/100ml (dry)>

Malolactic: Positive

RIC'S VINTAGE NOTES

The growing season, which really captures the rain and temperatures during the dormant phase (and, of course, the actual growing - bud break up to veraison) was erratic.

Fall and early winter was cold; a good thing for fruit tree and vine dormancy, but also quite dry. Significant rain didn't really happen until the end of February and most of March. Less than normal rain fell but having a decent March rain was a savior as the ground was wet through the root zone when bud break started. Summer was marked by some very long and elevated heat waves. Early September was mild, allowing proper development of flavor and phenolics.

Harvest on the reds started on September 15. Compost fertilizer was applied just before the fall rains started. Proper penetration due to the late rains produced great foliage during the summer which helped tremendously to guard against heat-induced sunburn on any exposed clusters.

Overall, I would rate the vintage at Forman as very good to excellent. This vineyard again and again proves its unique excellence. Our ancient three million year old riverbed in the mountains has again given us superior quality fruit - another vintage not to be missed!