

2016 PIPEVINE PROPRIETARY BLEND

MT VEEDER, NAPA VALLEY, CALIFORNIA



THE WINE:

This vintage of Pipevine Proprietary Blend is a unique blend of all five Bordeaux varietals made by Sal Galvan with 100% percent of the fruit coming from the Mt Veeder AVA. 25% Cabernet Sauvignon, 25% Merlot, 25% Cabernet Franc, 12.5% Petite Verdot and 12.5% Malbec.

The Mount Veeder AVA is famous for its extremely low yields (usually about two tons per acre – half that of the average Napa Valley vineyard) and firm but supple tannins. The fruit tends to be quite ripe and dark with blackberry/raspberry aromatics. The Wildcat and Saffron Vineyards, the source for this blend, are owned by Lisa Chu, who has garnished a reputation among growers for the exceptionally high quality and low yielding vines she tends to high up on the slopes of Mt Veeder. The wine was aged for 18 months in 50% new and 50% one year old French oak barrels. There were 96 cases, only four barrels, made on this vintage.

TASTING NOTES:

Color: dark maroon - purple

Aromas: sweet black cherry and Cassis with bitter chocolate and hints of lilac, fresh dill and candle spices

Flavor & Texture: ripe plum and blackberry flavors are wrapped in a plush and soft mouthfeel with silky smooth tannins

Food Pairing: grilled, dry aged Ribeye served with yukon gold mashed potatoes

-DRINK NOW THROUGH 2028-