APPELLATION

Grapes for the Folie à Deux 2016 Alexander Valley Cabernet Sauvignon were carefully selected from prime vineyards in northern Sonoma’s renowned Alexander Valley. Stretching 22 miles from Healdsburg to Cloverdale following the Russian River’s winding course, this appellation is noted for its high quality Cabernet Sauvignon and Merlot vineyards, which benefit from the region’s warm climate, marine-cooled evenings and well-drained, volcanic hillside soils.

GROWING SEASON

The Alexander Valley had relatively moderate temperatures in 2016. Abundant sunshine allowed the grapes to ripen evenly throughout the growing season, and rainfall, followed by warmth and ample air circulation, kept the threat of fungus at bay. Although Cabernet Sauvignon is typically a late-ripening variety, warmer-than-average temperatures in spring and early summer prompted an early harvest. The fruit from this vintage yielded rich fruit flavors and soft tannins.

WINEMAKING

This Cabernet Sauvignon underwent a maceration period of 10 to 16 days, which fostered the rich color, medium body, balanced mouthfeel and excellent aging potential of the wine. Following a moderate fermentation temperature of 75°F, the wine was aged for 22 months in a combination of French, American and Hungarian oak barrels, 27% of which was new, giving it a plush mouthfeel and complex layers of flavor.

TASTING NOTES

The 2016 Folie à Deux Alexander Valley Cabernet Sauvignon is a pure expression of its region. Concentrated aromas of juicy blackberry, cassis, and Earl Grey tea sit atop spicy oak notes. Rich, round and robust in structure, this wine showcases ripe, concentrated flavors of strawberry jam, molasses and anise notes complemented by chocolate, cherry tobacco and a hint of vanilla on the balanced finish. Pair the 2016 Folie à Deux Alexander Valley Cabernet Sauvignon with herb-crusted lamb or a juicy, seasoned burger topped with goat cheese and carmelized onions.