



NORTH COAST CABERNET SAUVIGNON

2016

BACKGROUND

Bellacosa® was launched in 2015 by Daniel Cohn. In creating his own wine brand, Dan tapped his network of friends in the wine industry to source the highest quality grapes; only the best goes into Bellacosa® Cabernet Sauvignon. Dan's relationships give him access to unparalleled grape contracts in the North Coast and Napa Valley.

Meticulous competitive tastings and blending trials have produced a wine that is lush, elegant, and outperforms California Cabernets at the same price and higher.

APPELLATION

North Coast, AVA

SOURCING

Napa Valley, Sonoma Valley and Alexander Valley AVAs and Red Hills in Lake County AVA

VARIETAL COMPOSITION

88% Cabernet Sauvignon, 6% Merlot, 3% Petit Verdot, 3% Cabernet Franc

WINEMAKING

All fruit was hand sorted and destemmed to small stainless steel tanks. Cold soaks (5-7 days), warm fermentations (85-90° F) and moderate pump overs (twice a day) were used to best express the 2016 vintage. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put into barrel on full fermentation lees for malolactic fermentation. The wine was aged 50% new oak; 100% French oak for 13 months.

VINTAGE NOTES

2016 was a very high quality vintage on the North Coast. Bud break got off to an early start coming out of a warm and dry winter. Fruit set was ideal giving a perfect fruit to canopy ratio. Moderate temperatures during the final ripening stages led to perfectly balanced fruit. This combination of factors led to wines with pure and layered flavors with excellent characteristics.

TASTING NOTES

Deep ruby color; the nose is complex and shows layers of dark fruit flavors, including blueberry, rich plum and red raspberry. Soft notes of vanilla and toast provide aromatic richness. The 2016 is lush in the mouth with smooth tannins and a long finish.

TECHNICAL DATA

pH: 3.65

TA: 5.6 g/L

RS: 1.11 g/L

Alcohol: 14.38%