

PEJU

NAPA VALLEY

2016 THE EXPERIMENT

napa valley

In 1983, with dreams of raising their young family on a farm, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the land, fostering sustainable and environmental consciousness across their five estates. Still family-owned and operated with daughters Lisa and Ariana poised to take the helm, Peju Winery has become an integral piece of the Napa Valley landscape.

INSPIRATION

Peju winemaker Sara Fowler's yearly barrel experiment is well known among her fellow winemakers in Napa Valley. For the 2016 vintage she chose to work with 30 different barrel toasting styles and 21 coopers, then shared this learning tool with her peers by offering a comparative tasting to determine the flavors and textures that come from each unique oak treatment. This wine is not only a unique expression of the Cabernet Sauvignon grape, it is also an ode to the spirit of the Napa Valley. The vintners of Napa Valley see each other as partners working towards the same goal, and it is this collaborative spirit that makes the Valley so special.

VINTAGE

The 2016 vintage was the fifth consecutive year that Mother Nature gifted Napa Valley with a nearly perfect growing season. The season started early with a warm winter and normal precipitation levels. Temperatures cooled down in late August allowing the remaining berries to develop intense and balanced fruit. The 2016 vintage produced a remarkably light yield resulting in a higher concentration of flavor in each berry. Our 2016 wines are showcasing to be increasingly aromatic, vibrant and lush.

TASTING

Rich and round, this bold Cabernet Sauvignon exudes deep flavors of plum, cigar box and crème de menthe. Layers of vanilla bean, cassis and white pepper reveal themselves on the palate finishing with notes of espresso and cocoa powder. This exquisite wine is delicious now and will continue to mature for the next ten years.

APPELLATION

napa valley

VINEYARD

persephone

COMPOSITION

100% cabernet sauvignon

COOPERAGE

*french oak & american oak
100% new*

AGING

18 months

ALCOHOL

14.5%

TA

6.1 g/l

PH

3.69

HARVEST DATE

october 2016

BOTTLING DATE

april 2018

RELEASE DATE

september 2018

CELLARING

enjoy now through 2028

SRP

\$100 | \$1200