



2016 Royal Cuvée

MORE THAN A WINE, IT'S A FEELING

COMPOSITION:

67% Pinot Noir
33% Chardonnay

AGING:

6 years on the yeast

APPELLATION:

Carneros

ALCOHOL:

12.5%

TA:

8.6 g/L

PH:

3.04

DOSAGE:

12 g/L



TASTING NOTES:

Aromas of white floral and light citrus greet the senses, leading into a delightful array of tangerine, crisp pear, and red cherry flavors on the palate. The wine unveils complex notes of brioche and a touch of candied ginger, adding depth and intrigue to every sip. With its fine, persistent bubbles and round mouthfeel, the 2016 vintage offers a luxurious tasting experience. This wine is refined and well balanced, showcasing richness and freshness that lingers on the palate, culminating in a finish with great length and elegance.



VINTAGE NOTES:

The 2016 growing season had an early start with bloom just a few days later than the record early harvest of 2015. Mild weather through the summer allowed the grapes to ripen at a moderate rate developing deep and intense character. As a result of the early spring, harvest came in early too, beginning 2.5 weeks earlier than average. Mild weather through out harvest brought the fruit in at a slow pace allowing us to handpick each block at optimal ripeness. The yields were average, a welcome development after the rollercoaster of record highs and lows of recent years.

WINEMAKING PROCESS:

Grapes are handpicked & transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. Only the first press, with the most delicate flavors & aromas, is used for this wine that is fermented in stainless steel tanks at 55–60°F. The wine is then bottled & aged on the lees for six years to develop complexity and effervescence.

FOOD PAIRINGS:

The intricate blend of white floral aromas, light citrus notes, and hints of brioche make the 2016 vintage an ideal companion for a variety of culinary pairings. Delicate dishes such as seared scallops with a blood orange beurre blanc or roasted pork tenderloin with pickled balsamic cherries & honey highlight the wine's complexity. For a more indulgent pairing, consider serving the Royal Cuvée alongside a platter of creamy triple cream cheeses or blue cheese drizzled with honey.

Our Royal Cuvée is a testament to our dedication and expertise. Since we served the first vintage to the King and Queen of Spain in 1987, we have continued to passionately perfect this iconic wine. An impeccable balance of Pinot Noir and Chardonnay, our Royal Cuvée preserves its vibrant fruit flavors while developing complexity during its 6 years of extended aging. This process creates an intricate tapestry of flavors, unveiling layers of captivating complexity that truly defines the wine's regal character.