



**2016**

**AD VIVUM Sleeping Lady Vineyard, Yountville  
Napa Valley Cabernet Sauvignon**

**Composition:** 100% Cabernet Sauvignon (56% Clone 7, 44% Clone 191)

**Single-Vineyard:** The 2016 Ad Vivum Cabernet Sauvignon emerged from two small micro-blocks at Sleeping Lady Vineyard, in Yountville, Napa Valley. The vines are located at the vineyard's uppermost western perimeter along the Mayacamas Mountains. Row orientation is southwest-northeast. The vineyard is sustainably and meticulously farmed by the Bettinelli family.

**Soil:** The soil profile shows Keefers dark gravelly-sandy clay loam of alluvial origin.

**Winemaking:** The berries were destemmed, sorted optically, then again by hand. The must was fermented slowly in 79% stainless, 21% new French oak barrels. Total maceration time was 19 days. The wine was aged in 65% new French oak barrels for 18 months prior to bottling.

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**Growing Season & Harvest:**

The 2016 season at Sleeping Lady started on a positive note, with average winter rainfall and a warm spring, leading to healthy canopy emergence. Yield for our Cabernet was right at average levels, and a warm period at the end of June slowed canopy growth nicely. The privileged position of being the southernmost vineyard in the Yountville AVA, where fall weather is a bit cooler than the valley proper, paid off – the choice of the optimum date for harvest was not in the least challenging. All of the fruit was harvested together and co-fermented.

**Tasting Notes:**

Dark ruby in color, the 2016 Ad Vivum leads with dazzling aromas of cassis, violets and wild fennel. Texturally, the wine is fresh and silky, with an underlying core of dense tannic structure that adds both tension and balance. A timeless expression of Cabernet Sauvignon from one of the best recent Napa vintages, the 2016 will drink now through 2050.

**Harvest:** October 7, 2016

**Bottling:** July 2018

5,200 Bottles (750 mL), 24 Magnums (1.5L), 1 Solomon (18 L)