

Herrera

2016

REBECCA CABERNET SAUVIGNON

WARM • INSPIRING • GENTLE

STARTING IN THE VINEYARD

Heralded as a near perfect growing season, 2016 started early and saw ideal weather conditions throughout. Thanks to a relatively steady and mild July and August, the grapes were allowed an extended hang time, allowing the vineyards to progress to perfect ripeness and overall high quality.

TO THE CELLAR

Our goal is to allow the fruit to be the star and show the Coombsville AVA at its finest. The wine is aged for 30 months in 100% new French oak, resulting in a luscious and harmonious wine.

IN YOUR GLASS

This gorgeous wine displays an opaque purple-garnet color. The nose opens with layers of cassis, dried figs, caramel, vanilla, and fresh, loamy soil. On the palate, baked cherry, black plum, dark chocolate, and soft leather are framed by gently spiced oak and dense, chewy tannins. The full-bodied decadence eventually gives way to a long finish marked by a lively, youthful acidity indicating the extreme age-worthiness of this stunning offering.

ON YOUR TABLE

In the words of Rolando, "This wine always makes me crave a steak, maybe with mushrooms." May we suggest a Grilled Rib Eye smothered in a classic Sauce Diane—add a little wine to the sauce, if you can bear to spare it! Tomme d'Abondance, a mountain cheese from France, has an intensely buttery rich, hazelnut flavor that pairs perfectly to the decadence that is Rebecca.



Vintage 2016

Varietal 100% Cabernet Sauvignon

Appellation Coombsville

Vineyard Carpignano

Oak 100% new French oak

Aging 30 months

Alcohol 14.7%