

Pellet Estate®



2016 HENRY'S RESERVE

HARVESTED	September 26 th , 2016	WINEMAKER	Tom Rinaldi
AGING	22 months, 100% new French Oak	VINEYARD	Pellet Vineyard®
BOTTLED	July 18 th , 2018	APPELLATION	St. Helena
ALCOHOL	14.7%	RELEASE PRICE	\$125
COMPOSITION	84% Cabernet Sauvignon	PRODUCTION	85 cases 750 ml
COMPOSITION	16% Merlot		

ESTATE NOTES

Pellet Estate produces Chardonnay from the Sunchase Vineyard, and Cabernet Sauvignon from grapes grown exclusively in our historic Pellet Vineyard®, a site that has been producing grapes for over 150 years. The Pellet Vineyard's origin begins in 1859, when pioneer winemaker Henry Alphonse Pellet was hired by John Patchett to make wine from his grapes near the city of Napa. Charles Krug had also begun to make wine in 1858, and Henry Pellet became the second commercial wine maker in Napa County. Formally established in 1863, the Pellet Vineyard was among the first vineyards in Napa Valley intended for producing grapes for wine for consumers at large, rather than family & friends. In 1863, Pellet purchased 45 acres of land south of the town of St. Helena next to his neighbor, Dr. G.B. Crane, and planted 38 acres in vineyards. Our label depicts the dawn of the age of electrification, the era when Pellet illuminated the path towards modern viticultural and winemaking methodology, and with it, the high quality and age-worthy wines that define Napa Valley.

VINTAGE NOTES

2016 was a medium yield vintage, but the fruit that produced some of our most intense wines, and is truly built for the future, but approachable now with advance decanting. The 2016 produced perfect berries, translating into a higher ratio of skin to juice ratio, and this wine has some grip. We had a pretty even growing season, and the weather was generally temperate, dry, and consistent all thru harvest. We picked the Merlot and Cabernet under the ideal conditions in early and mid-September, and believe that 2016 will turn out to be yet another new pinnacle for our Estate - following back to back stellar vintages for 2012, 2013, 2014 and 2015, and in our opinion 2016 will be a vintage we will all wish we had more of.

WINEMAKING NOTES

We hand sorted our grapes both prior to and after de-stemming, and following a four day whole berry maceration and cold soak, we began primary fermentation. After nearly three weeks, the wine was gently pressed-off and racked to 100% new Darnajou and Ermitage 36 month-aged tight grain French Oak barrels to complete a slow secondary fermentation for another few months. This year's Reserve features 84% Cabernet Sauvignon (50/50 Clones 4 & 337), and 16% Merlot, which yielded just over three barrels, and was hand blended from the top barrels in our program.

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