



JANUIK



2016 Ciel du Cheval Vineyard Cabernet Sauvignon

VINTAGE

The 2016 growing season got off to a fast start with warm spring temperatures that resulted in a very early bud break. Temperatures continued to climb into early summer, then moderated perfectly to slow growing conditions throughout July and August. Moderate temperatures continued into the fall, slowing the pace of ripening just enough to extend hang time, develop full flavors in the grapes and yield delicious wines that are both powerful and refined with pleasing freshness.

VINEYARD

One characteristic contributing to the great success of Ciel du Cheval Vineyard is the high pH found in the loam topsoil of Red Mountain, courtesy of the calcium carbonate deposits left by the ancient Spokane floods. Temperatures in the vineyard normally do not reach above 95°F, which is ideal for vine development and fruit ripening. In fact, with just less than 3,000 “degree days” per growing season and as much as 3 more hours of sunlight per day than the Napa region, owner Richard Holmes is able to grow grapes with great concentration and balance.

WINEMAKING

After destemming and crushing, grapes were fermented on their skins for 8 days. At that point, the wine was pressed off and aged for 20 months in equal amounts of new and once used French Oak barrels to improve its already lengthy finish. Racking the wine every five months helped create a wine with great structure and concentration.

TASTING NOTES

The Red Mountain AVA is wonderfully suited to ripen Cabernet Sauvignon, and Ciel du Cheval Vineyard gets it right every year. This wine is overflowing with black fruit, milk chocolate, and cassis notes. The palate is brimming with black and red fruits and spice flavors while supple tannins lead to a concentrated and well-structured finish.

Mike Januik, owner/winemaker
www.januikwinery.com



ANALYSIS AT BOTTLING

Total Acidity.....	0.55g/100ml
pH.....	3.76
Blend.....	95% Cabernet Sauvignon 4% Cabernet Franc 1% Merlot
Cases.....	597
Bottling Date.....	June 27, 2018