



JANUIK

2016 Reserve Red Wine

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.

VINEYARDS

The Cabernet Sauvignon portion of this blend comes from both Champoux Vineyard and Weinbau Vineyard. Champoux, one of the state's most revered vineyards, provides great suppleness and concentration to the blend, while Weinbau adds structure and length. Champoux is also the source of the Merlot and Malbec in the blend while Weinbau provides the Cabernet Franc portion of the blend.

WINEMAKING

After destemming and crushing, grapes were fermented on their skins for an average of eight days. After being pressed off, this blend was aged for 21 months in predominantly new French Oak barrels to improve its already lengthy finish. Racking the wine every five months created supple tannins and a long, lingering finish.

TASTING NOTES

Intense notes of chocolate, currants, and black raspberries fill the glass. In addition to great structure, this wine is brimming with both black and red fruit as well as mocha flavors on the palate that follow through to a long, generous finish. This wine will age beautifully for the next 20 years.

Mike Januik, owner/winemaker
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ANALYSIS AT BOTTLING

Total Acidity	0.57g/100ml
pH.....	3.78
Blend.....	80% Cabernet Sauvignon 16% Merlot 3% Cabernet Franc 1% Malbec
Cases.....	196
Bottling Date.....	July 19, 2018