



# SIMI

VINT. 2016

*Landslide*

VINEYARD

**CABERNET SAUVIGNON**  
ALEXANDER VALLEY

**WINEMAKERS:** Melissa Stackhouse and Lisa Evich

**VINTAGE:** 2016

**VARIETAL COMPOSITION:**  
75% Cabernet Sauvignon, 9% Malbec, 7% Cabernet Franc, 4% Petit Verdot, 3% Merlot, 2% Tannat

**APPELLATION:** Alexander Valley

**VINEYARD:** Landslide Vineyard

**FERMENTATION:**  
100% stainless steel; average of 30 days on the skins; 100% malolactic

**AGING:**  
100% oak-aged for 24 months in French oak barrels, 45% new

**TOTAL ACIDITY:** 5.8 g/L

**PH:** 3.64

**RESIDUAL SUGAR:** 0.55 g/L

**ALCOHOL:** 14.5%

**BOTTLING DATE:** May 6, 2019

**RELEASE DATE:** November 2019

## VINEYARDS

Millions of years of geological and seismic upheaval created our Landslide Vineyard, named for a slide so massive it changed the course of the Russian River. The river cut through the land and deposited the minerals, rock, clay, and loam that make up Landslide's distinctive soil composition. The topography of this 170-acre vineyard, planted exclusively to red Bordeaux varietals, is so varied that we view it and farm it as three distinct blocks: Uplands (provides structure and density, inspiring a huge back-of-the-mouth sensation with high tannins), Midlands (producing powerful wines with more weight on the mid-palate and higher tannin levels), and Lowlands (wines produced from these blocks yield riper berry character with softer, more elegant tannin structure). Bud break, flowering, veraison, and harvest occur at different times within each of these sections. The nearby Pacific Ocean exerts its influence by bringing cool fog in the mornings and evenings to temper the warm days.

## VINTAGE 2016

The 2016 growing season in the Alexander Valley began with sizeable rainfall and ushered in a welcome wet spring with bud break and flowering following effortlessly. The ripening season offered moderate daytime temperatures, facilitating long hang time on the vine, while cool nights and foggy mornings made for a slow, gentle ripening. This cooler vintage gave way to wines with strong varietal character, elegance, balance, aging potential, and Old World character. We began picking the fruit for this wine by hand on September 22 and finished on October 8. Our Brix at harvest ranged from 26 to 28 degrees.

## WINEMAKING

SIMI Landslide Cabernet Sauvignon reflects our dramatic estate vineyard in the Alexander Valley, where the fruit for this wine was grown. We blended in 9% Malbec to add softness and smokiness, and 7% Cabernet Franc to add an element of spice and cassis. Small amounts of Petit Verdot, Merlot, and Tannat add even more dimension to the aromatics and rich fruit flavors. During fermentation, the developing wine remained on the skins for 30 days to increase extraction and color. We followed this primary fermentation with malolactic fermentation for all the wine before aging it in small French oak barrels (45% new) for 24 months.

## WINEMAKER NOTES

This vintage, our Landslide Vineyard produced a wine that is youthful and elegant, with deep fruit character. Opaque and deep red with a vibrant ruby edge. The nose shows violets, blackberry, chocolate, cassis, and bramble berry, with notes of toasty oak. Inviting, fresh, and intriguing, this wine will continue to integrate flavors and aromas over time. Savory, dense flavors of dried blueberry, bramble berry, and dark cocoa are followed by a broad mid-palate. Toasty, sweet oak frames the fruit and lends structure. The wine finishes with chewy tannins and a touch of vanilla. The acid balance makes this wine inviting, rich, and delicious. This Cabernet Sauvignon pairs beautifully with pappardelle pasta with duck and porcini ragu, braised short ribs and polenta, or grilled portobello mushroom on toasted brioche.