



R A N C H

32

San Lucas & Hames Valley

2016 CABERNET SAUVIGNON

ESTATE GROWN | MONTEREY

On the west side of the Salinas Valley, directly in the path of Monterey's relentless afternoon winds, sits Ranch 32. This is the place where we first planted vines back in 1972. Ranch 32 is about highlighting the natural characteristics of the terroir and conveying the taste of place. Each vintage, we produce small lots of wines from these sustainably farmed estate vineyards that represent the best of the appellation.

SITE SELECTION

Our 2016 Cabernet blends fruit from the two AVAs of San Lucas and Hames Valley, located in the southern part of Monterey. Both sites feature porous soils, hot days and cold nights – three ingredients necessary to produce rich, ripe and concentrated Cabernet Sauvignon.

TARGETED WINEMAKING

Upon arrival at the winery, select lots of grapes were carefully sorted, destemmed, crushed, and fermented dry in open-top containers. The firm cap of skins and seeds was gently punched down several times a day. After a 10-day fermentation in stainless steel tanks, the wine was racked clean for aging with French and American oak for 12 months.

TASTING NOTES

Our 2016 vintage shows the potential of Cabernet Sauvignon from the southern, more protected parts of Monterey County. It delivers blackberries, plums and currants with traces of mocha and violet. On the palate, it is deep, lush and fruity with balanced acidity and perfectly integrated tannins. This Cabernet pairs well with grilled steak, barbecued lamb and savory stews.

2016 VINTAGE ANALYSIS

Varietal: Cabernet Sauvignon
AVA: 56% Hames Valley, 44% San Lucas
Alcohol: 13.5%
pH: 3.70
TA: 6.6 g/L
Aging: 12 months – French and American oak
Winemaker: Vincent Catalaà



ADVANCED SUSTAINABILITY

Harnessing the breezes that blow through the Salinas Valley daily, our entire winery operation is 100% powered by wind. Our estate vineyards are certified by the California Sustainable Winegrowing Alliance.

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