

Tasting Notes

2016 Nota Bene

Current Vintage:	2016
First Vintage:	1999
Bud Break:	April 9, 2016
Veraison:	August 2, 2016
Oak Regime:	16 months in 90% French and 10% American oak
Barrel Age:	1/3 new oak
Primary Coopers:	Alain, Fouquet, Saury, Sylvain, Vicard
Harvest Date:	October 18, 2016 avg.
Bottling Date:	April 10-12, 2018
Final Blend:	43.5% Cabernet Sauvignon 40% Merlot 14.5% Cabernet Franc
Alcohol:	13.5%

Winemaker's Notes

Another year, another vintage of incredible Nota Bene. A blend of Cabernet Sauvignon, Merlot and Cabernet Franc, this wine possesses intense aromas of raspberry, crushed violets and cassis on the nose. A second sniff presents gentle scents of leather, white pepper and subtle menthol. Flavours of raspberry and cocoa hit the palate and linger, revealing a full and elegant mouthfeel with notes of earth and cigar box in the background.

GRAHAM PIERCE, WINEMAKER

2016 Vineyard Notes

Record warm temperatures through April, May and most of June led to a great beginning of the 2016 vintage. With the early bud break and excellent growth off the start, the cooler weather in July helped to prolong the ripening, adding desirable complexity to the flavour in the grapes. August saw temperatures back to their normal levels and near perfect ripening temperatures throughout the fall and into the harvest showed mature, well-balanced fruit of outstanding intensity.

STEVE CARBERRY, WINEGROWER

