

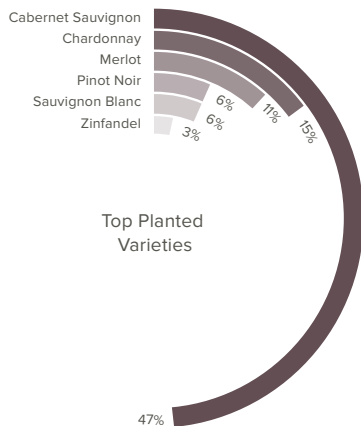


WINEMAKING & VITICULTURE

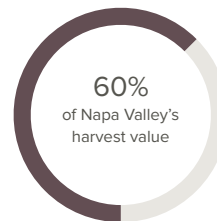
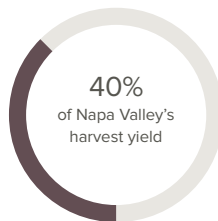
Cabernet Sauvignon is Napa Valley’s most widely planted grape, accounting for 40 percent of harvest yield and 60 percent of crop value. But, the region’s diverse soils and microclimates allow for the cultivation of more than three dozen varieties, from Albariño in the cool Carneros to Zinfandel in warmer Calistoga.

Innovative, quality-driven wines are Napa Valley’s hallmark and its vintners are recognized as leaders in viticultural innovation. Growers use both time-tested methods and the latest technology. Drought-resistant rootstocks are planted on hillsides where water is limited and computer monitoring provides real-time information about individual vines. However, the majority of vineyards are still hand-farmed and harvested and each vine can be touched by a human hand ten times in a single growing season. Skilled winemakers transform Napa Valley’s high-quality fruit into world-class wines. Practices include attention to detail, like small-lot fermentations. High-tech equipment, like optical sorters, ensure only the best grapes make it to the bottle. Top-quality oak barrels complement fruit flavors in the finished wines.

Never resting on their laurels, winemakers conduct trials to push the quality envelope, including using different yeast strains, fermentation vessels, new equipment, oak barrels from different cooperages and more.



\$4,767 2016 average price of a ton of Napa Valley grapes



Cabernet Sauvignon