



## 2016 Lot C-91 Cabernet Sauvignon

*The origin of Lot C-91* began in the fall of 1969 when Joe Heitz created this one-off Cuvee, which was very typical in those days, as a more premium version of his already iconic Napa Valley Cabernet Sauvignon bottling. Joe envisioned the Lot C-91 as a more significant step up in pedigree from the Napa Valley Cabernet Sauvignon, with a higher quality of fruit sourcing, coming exclusively from the sought-after Single-Vineyards of Heitz Cellar. Lot C-91 is the culmination of 50 years of tireless effort, trial and error, and the continual desire to make a most unique expression of the heralded vineyards of Heitz Cellar. We are honored to resurrect this Cuvee, 47 years later, in honor of Joe Heitz.

*The 2016 Vintage* in Napa Valley combined mild summer temperatures and a series of warm days at the end of the growing season which led to an early start and finish to crush. Heitz Cellar brought in the first of our fruit on August 18th and finished our Cabernet Sauvignon harvest October 11th. Although a very busy season, the phrase “short and sweet” applies nicely to this vintage as we were able to bring all our fruit into the winery in a timely fashion and enjoyed perfect ripeness across the varietal spectrum.

*The Palate* of the 2016 Lot C-91 Cuvee exhibits the density and length that only the truly great wines of the world are capable of. The soft expression of red and black fruits are a result of harvesting earlier while the fruit is still fresh and vibrant and having patience as the wine undergoes one of the longest aging regimens in the region. A clear differentiation between the Napa Valley Cabernet Sauvignon and the Lot C-91 is the presence of savory elements such as sage, rosemary, cured meats, and black pepper. This patient approach allows for the integration of tannin, alcohol, acidity, and fruit. The result is a wine of incredible complexity and harmony, that is true to the place it comes from.

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**Varietal** 100% Cabernet Sauvignon

**Appellations** Rutherford AVA, Oakville AVA, Howell Mountain AVA, St. Helena AVA

**Aging** in a combination of new and used large oak casks and small barriques for two years with an additional year of bottle age before release

**Coopers** Mercier, Bordelaise, Marchive