



**Little Giant  
2016 Cabernet Sauvignon  
Calistoga - Napa Valley**

Harvest Date: September 12<sup>th</sup>, 2016  
Brix at Harvest: 26.2  
Finished pH: 3.56  
Finished TA: 0.55 g/100 ml  
Vineyard Location: Ringer Vineyard, Calistoga-Napa Valley  
Blend: 100% Cabernet Sauvignon  
Production: 48 cases 750 ml (two barrels)

**History:** The “Little Giant” on the label is a tribute to the Newfoundland breed. These dogs are sturdy, loyal little giants that have been bred as a working dog on the eastern seaboard. Legend has it that these dogs were brought to sea and used to pull sailors back to the ship if they fell overboard in storms. In addition, they were known to actually tow small ships to shore by putting the aft lines in their mouths and swimming. Their thick, double coat, webbed feet and muscular frame aid in these endeavors while swimming in the icy, Northern Atlantic waters. Cabernet Sauvignon is often thought of as being a little giant as well. Dark in color, and substantial in body, Cabernet is often a loyal dinner companion and pairing with full bodied dishes. Newfoundlands and Cabernet are two passions of owner/winemaker Chris Dearden. He has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for several Napa Valley clients and beginning in 2005, for his own DeardenWines labels. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995. Chris lives in Napa with his wife, two children, and two Newfoundlands.

**Vineyard/Winemaking:** Chiropractor, Don Ringer and his wife Jill have semi-retired to their Shangri-La home and small, one-acre vineyard at the edge of town in Calistoga. Their Bale-Clay/Loam soil is ideal for growing Cabernet Sauvignon. Noted vineyard Manager Juan Fuentes-Torres introduced us and the rest is history. I contracted this vineyard in its’ first year of production to see how it would turn out. The well-drained soils produced a small crop that was delicious and had promise. 2016 was a great vintage for a debut for this vineyard. After a pre-soak, the must was fermented for 22 days and then pressed lightly and placed into small, French oak barrels for 21 months prior to bottling. Only two barrels were produced from this first crop for your enjoyment!

**Tasting Notes:** This is our first release of the Ringer Vineyard Calistoga Cabernet Sauvignon and even though young, it is ready to enjoy now. It has a rich, cherry, raspberry nose and is accentuated by clove, allspice and vanilla. There is a distinct minerality to the wine and a generous and opulent fruit character on the palate. It will pair well with London Broil, leg of lamb, portobello mushroom pasta and Wm. Cofield Cheddar Cheese. It will age well for 5-8 years and will improve in the near term with aeration or decanting. Optimum cellaring until 2024. Enjoy on all occasions both grand and humble.