

2016 Symmetry

RED MERITAGE

SONOMA COUNTY



PHILOSOPHY

Symmetry is, at its heart, an artfully blended wine. It is also a wine from a specific region, the Alexander Valley, and part of our goal when making Symmetry is to capture the essence of this AVA. The precise blend will vary each vintage, but with over 40 years of experience growing classic French grape varieties in Alexander Valley, only the best is selected for the final blend. The name “Symmetry” means balance, and our winemakers’ ultimate goal is to craft a blend that is harmonious, intensely flavored and elegant.

IN THE CELLAR

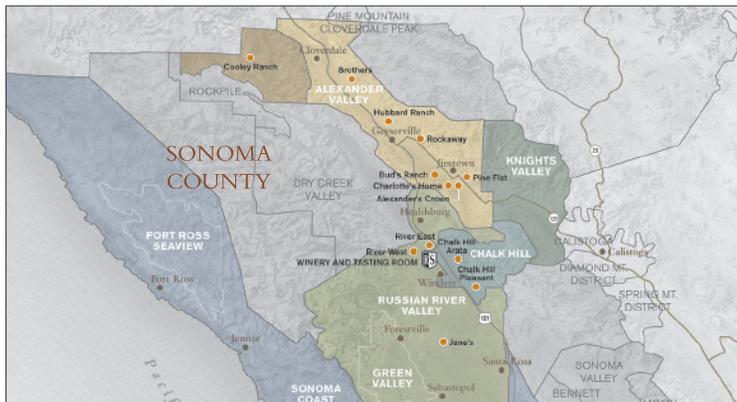
Symmetry is made in our small lot winemaking facility which we call the Artisan Cellar. Under the direction of Greg Morthole, we employ artisan techniques such as cluster pre-sorting, berry sorting and extended maceration. With small tanks and equipment sized for the most discriminating vineyard selection process, this facility is truly state-of-the-art and represents the Klein family commitment to producing the finest Symmetry possible.

THE VINTAGE

The 2016 growing season was about as close to ideal as we could have asked for. We received an average amount of rain over winter, with only one big storm in early March that topped off soil moisture and led to a pleasant spring. Summer saw average temperatures with the occasional heat spike that Cabernet Sauvignon loves while warm temperatures continued through the fall with harvest starting slightly earlier than normal. Satisfied with the flavors, and with all things in balance, we picked blocks from vineyards in Alexander Valley, plus our estate Cooley Ranch out in the wild hills north of Lake Sonoma, at the end of September, when the fruit from each block tasted best.

TASTING NOTES

The 2016 Symmetry has luxurious aromas of red fruit, plum, vanilla, dusty oak and dried fruit which unfold on the palate with silky layers of dark fruits, baking spices and a supple, rich mouthfeel. This wine is harmonious and elegant with refined tannins and a long, lingering finish. Enjoy this wine now with beef stew, grilled pork tenderloin or an assortment of roasted vegetables, or cellar for enjoyment for years to come.



WINEMAKERS	Justin Seidenfeld, Greg Morthole				
WINE GROWER	Ryan Decker				
ALCOHOL	14.5%	TA	0.58 g/100 mL	PH	3.69
APPELLATION	Alexander Valley, Sonoma County				
BLEND	70% Cabernet Sauvignon, 9% Merlot, 8% Malbec, 8% Cabernet Franc, 5% Petit Verdot				
CELLAR & FERMENTATION	24 months in French oak barrels, 55% new				