

DALLA VALLE

Vineyards



2016 MAYA

67% CABERNET SAUVIGNON, 33% CABERNET FRANC,

HARVEST DATE: 19TH SEPTEMBER

OAK AGING: 22 MONTHS, 75% NEW OAK, 100% FRENCH

Coming on the heels of a prolonged multi-year drought, the 2016 growing season was defined by near-ideal conditions. Rain in March and early April allowed the vines to start the spring with ample moisture in the soil, making for healthy canopies and balanced vines. A dry, mild summer, with only one short heat event, helped the fruit ripen with deep color, intense aromatics, and ample natural acidity. Harvesting in September and early October allowed us to produce wines with remarkable depth, energy, and varietal typicity. Early reviews are that the wines from 2016 are some of the most compelling of the last decade.

The 2016 Maya, a blend of two-thirds Cabernet Sauvignon and one-third Cabernet Franc from our hillside estate, is a revelation. It starts by pulling you in close, to appreciate the delicate and precise details of the wine, with all the exotic aromas of a Moroccan market coming from the Cabernet Franc, and the dark black fruit tones and crushed rock minerality that defines this part of Oakville. The sensation then expands, like the slow crescendo of a Beethoven symphony, revealing deeper and yet more nuanced layers of complexity. Currant, huckleberry, cocoa, cinnamon, red leaf tobacco and flint are only a few of the notes offered up as the wine is tasted, delivered on a bed of silky, polished tannins. Even as the finish builds to an impressive level of intensity and length, all of the subtleties and intricacies are there to enjoy. Indeed, the strength of this vintage will continue to reveal itself over the course of many years.