

MARK HEROLD WINES

2016 MASTODON

One Vineyard. One Varietal. One Barrel.

THE VINEYARD

Oakville Ranch sits 1400' high above Napa Valley on the eastern slopes. The organically farmed vineyard is strewn with ancient volcanic rock outcroppings and is bathed in all-day sunlight. The vines produce low yield, small-berried clusters of incredible Cabernet Sauvignon. Mastodon is a selection of one exceptional barrel from my Oakville Ranch lot that I believe captures the personality of this remarkable vineyard as well as vintage year.

VINTAGE & TASTING NOTES

Every once in a great while we experience a vintage like 2016 that is characterized by near-perfect growing conditions—producing small cluster, small berried yields with concentrated flavors resulting in big, powerful Cabernets. 2016 marked a continuation of the drought years in Napa Valley. A hailstorm during the spring contributed heavily to the low yields. Despite the challenges, it was a great year for quality! The growing season was long and warm, developing concentrated yet elegant flavors.

This beautifully saturated Cabernet greets your glass with a splash of dark purple. The avalanche of fruit aromas tumble forth with notes black raspberry, blackberry, super ripe strawberry, black plum, earth after a rain, graphite and sweet tobacco. Elegant notes of fresh cut wildflowers, suede, black cardamom and chaparral wind their way through the fruit core.

The wine blossoms across the palate revealing flavors of blackberry, boysenberry, star anise, cassis and loads of minerality. The layered flavors are harmonious, abundant and seamless. The supple tannin structure supports the elegant backbone of the 2016 Mastodon which lingers with an impressively long finish.

Decanting this wine allows for optimal enjoyment now and the wine will cellar well over the next 25 years.



APPELLATION

Oakville, Napa Valley

VINEYARD

Oakville Ranch

VARIETAL

Cabernet Sauvignon

AGING

20 months,
100% new French oak

ALCOHOL

16.1%

RELEASE DATE

October 2020

PRODUCTION

One barrel,
magnums (1.5L) only

SUGGESTED RETAIL

PRICE

\$750