

TWENTY BENCH CABERNET SAUVIGNON 2016

The Nine North Wine Company is a portfolio of small lot wines from California's Napa Valley, North Coast, Central Coast and Lodi viticultural appellations.

Proprietor-négociants, Chris Nickolopoulos and Elijah Pfister work with a handful of California's most respected grape growers and wineries selecting the finest rows, plots, barrels, and lots from each vintage. They strive to blend these selections into finished wines which carefully balance ripeness and acidity to achieve both regional typicity and unique, expressive flavor profiles.

With this 16th vintage of Twenty Bench, Chris and Elijah have created a wine with bold fruit balanced with mellow tannins and bright acidity.

The 2016 Twenty Bench Cabernet Sauvignon has a ripe black cherry core, twining with blackberry syrup, a subtle minerality, with the smokiness of charred French oak on the nose. The mouth is creamy and dense, with layered of juicy berries, the darkest of dark chocolates, rich espresso and black pepper. The wine is well-balanced and drinking well in its youth. You can enjoy this singular wine on its own or with grilled meats--especially burgers.

Technical information

Composition: 90% Cabernet, 7% Merlot, 3% Malbec.

Appellation: North Coast (Napa Valley & Sonoma).

Alcohol: 13.9%

pH: 3.94

TA: 4.5g/L

RS: 4.10 g/L

Appellation information



Napa Valley Appellation: The Napa Valley enjoys a dry Mediterranean climate which encompasses only 2% of the Earth's surface which translates to great consistency vintage-to-vintage. Within the Napa Valley AVA, there are several areas that possess distinct microclimates and terrain, imprinting recognizable characteristics on the grapes grown there.

Sonoma Appellation: Sonoma has a variety of climate and soil conditions throughout. The difference in climate and soil means that cooler climate grapes grow well in certain regions and in others, warm climate grapes are more suitable.

