METEOR
VINEYARD

METEOR VINEYARD PERSEID CABERNET SAUVIGNON NAPA 2016

Meteor Vineyard Perseid Cabernet Sauvignon marries the elements of our clonally diverse planting in one singularly expressive wine. Meteor Vineyard is a collaborative project of vineyard proprietor Barry Schuler and longtime Napa Valley winemakers Bill and Dawnine Dyer. Located on a knoll in Napa Valley's Coombsville appellation, our unique combination of elevation, aspect and stony, rich volcanic soil produces some of Napa Valley's most distinctive Cabernet Sauvignon. The seamless combination of richness coupled with balance, purity combined with structure makes 2015 truly distinctive.

100% Cabernet Sauvignon
Aged 22 months in French oak, 70% New
41% Clone 7, 45% Clone 4, 14% Clone 337
Alc: 14.7, TA: 7.4 g/l, pH: 3.78
Retail: $150/bottle

FROM CRITIC ANTONIO GALLONI – Meteor's 2016 Cabernet Sauvignon Perseid is very pretty… Inky, powerful and voluptuous in the glass, the Perseid is simply gorgeous today. Dark red cherry, plum, cedar, smoke, and tobacco all build in the glass. The 2016 is a sensual, mysterious Cabernet, and yet my impression is that it will be even better in another few years' time. This is one of the better vintages of the Perseid I can remember tasting, and certainly the most elegant.

FROM WINEMAKER DAWNINE DYER - Rich and expressive, the 2016 Perseid Cabernet Sauvignon is packed with aromatics of ripe blackberries, red currants, currant leaves, oolong tea, warm sweet tobacco, and just a hint of dark roast coffee. The palate is pure fruit with a firm acidity that harmonizes with the fruit creating a mouthwatering impression. Long, lingering, and immediately satisfying, the ample tannins play a supporting role to the flavors.
Easily accessible, 2016 is a classic vintage for Meteor.

FROM VINEYARD MANAGER MIKE WOLF - 2016 marked the end of a string of very dry winters, with over 35 inches of rainfall. Early season weather was very moderate, encouraging good even canopy development, while ample late rains and mild temperatures reduced irrigation needs, and allowed for slow, even development of the fruit. Both the vines and fruit at Meteor were in perfect condition to handle the warm weather that occurred during the last week of July and for a few days in early September. Harvest occurred between 9/19 and 9/22, avoiding what was in many cases a third, and damaging heat wave. All harvesting was done at night, resulting in the fruit arriving at the winery at dawn in great condition. Yields of around 3 tons per acre were in line with historical averages. The 2016 Perseid will be remembered as the 5th in a string of remarkable vintages for Meteor.

FROM ESTATE DIRECTOR ERIC SMITH - It's hard to overstate the quality of the 2016 vintage. Armed with power and structure, and elevated with finesse and style, the duality of this wine is simply seductive. Piercingly dark, with bright spice on the nose, the 2016 unfolds like a film noir on the palate; almost hauntingly so. Lavender, blue fruit, Madagascar cocoa, and tobacco leaf are cosseted by silky tannins and balanced acidity. Will easily cruise on autopilot for the next 25+ years, but is surprisingly open and energetic now. Decant and enjoy today.