

Baldacci

FAMILY VINEYARDS
NAPA VALLEY

2016 Ruppert Cabernet Sauvignon

Coombsville | Napa Valley



The Wine

Named in honor of my grandfather, Paul Ruppert Baldacci, our Ruppert Cabernet Sauvignon has been a staple in our portfolio since 2005, thanks to our longstanding relationship with Rolando Herrera and his Coombsville vineyard. Esteemed for its consistent weather, Coombsville's unique climate allows for extended vine hang time, fostering a complexity unmatched by other areas. With deep alluvial soils from the Vaca Mountains contributing a subtle flinty note, this wine presents a duality of softness and robust structure, reflective of its namesake.

The 2016 Growing Season

The 2016 vintage initially tracked toward an early harvest, but an unusually cool August slowed ripening and extended hang time. This prolonged growing season allowed for greater precision in picking decisions and contributed to wines of layered complexity and balance.

Tasting Notes

Now fully expressive with bottle age, the 2016 Ruppert Cabernet Sauvignon shows a moody, layered profile of blackberry compote, muddled cherries, and dried red fruit. Savory notes of leather, fresh tobacco, cured meat, and baking spice emerge alongside hints of anise and fennel seed. The palate is supple yet structured, with fresh acidity supporting softened, silky tannins. The finish is long and nuanced, balancing fruit, savory complexity, and subtle mineral tension.

-Michael Baldacci, Winemaker

Varietal Composition	100% Cabernet Sauvignon
Appellation	Coombsville, Napa Valley
Vineyard	Herrera Vineyard
Harvest Date	October 15, 2016
Cooperage	20 months in 85% new French oak barrels
Bottling Date	June 20, 2018
Alcohol	14.5%
TA	6.3 g/L
pH	3.83
Residual Sugar	1.3 g/L
Production	170 cases (12 x 750ml)
Aromas & Flavors	Blackberry, black cherry, dried currants, leather, tobacco, cured meat, baking spice

2016 Howell Mountain Cabernet Sauvignon

Howell Mountain | Napa Valley



The Wine

As part of my ongoing exploration of Napa Valley's most distinctive Cabernet Sauvignon appellations, the 2016 Howell Mountain Cabernet Sauvignon was crafted from the historic Heitz Family Ink Grade Vineyard. Located high above the fog line on the eastern side of the valley, Howell Mountain is defined by its elevation, volcanic soils, and extreme growing conditions. To highlight the vineyard's mountain intensity while maintaining balance, I used a restrained approach to vinification and aging, allowing the site's bold structure and dark fruit profile to speak clearly and authentically.

The 2016 Growing Season

The 2016 vintage initially tracked toward an early harvest, but an unusually cool August slowed ripening and extended hang time. This prolonged growing season allowed for greater precision in picking decisions and contributed to wines of layered complexity and balance.

Tasting Notes

With extended bottle age, the 2016 Howell Mountain Cabernet Sauvignon remains powerful yet composed. Aromas of dried cranberry and pomegranate are layered with graphite, wet stone, tobacco, and leather. The palate is dense and structured, driven by firm, mineral-laden tannins and a core of dark fruit, yet still precise and lifted. Notes of wet earth, volcanic rock, and subtle mint carry through a long, persistent finish that speaks to the wine's mountain origin and longevity.

-Michael Baldacci, Winemaker

Varietal Composition	100% Cabernet Sauvignon
Appellation	Howell Mountain, Napa Valley
Vineyard	Heitz Ink Grade Vineyard
Harvest Date	September 27, 2016
Cooperage	21 months in 50% new French oak barrels
Bottling Date	June 21, 2018
Alcohol	14.5%
TA	6.3 g/L
pH	3.79
Residual Sugar	0.0 g/L
Production	273 cases (12 x 750ml)
Aromas & Flavors	Cassis, boysenberry, dark chocolate, tobacco, leather, graphite

2016 Brenda's Vineyard Cabernet Sauvignon

Stags Leap District | Napa Valley



The Wine

If our Winery Ranch is the soul of our brand, our Brenda's Vineyard Cabernet Sauvignon is the heart. Named in honor of my mother, Brenda Baldacci, who embodies wisdom, beauty, and grace, this wine captivates my attention every vintage. Each vineyard has its unique personality, and I spend the growing season identifying the blocks that exhibit the most concentration and consistency in their fruit profile. Once these blocks are identified, I closely monitor the fermentation process, looking for signs of exceptional quality.

The 2016 Growing Season

The 2016 vintage initially tracked toward an early harvest, but an unusually cool August slowed ripening and extended hang time. This prolonged growing season allowed for greater precision in picking decisions and contributed to wines of layered complexity and balance.

Tasting Notes

The 2016 Brenda's Vineyard opens with dark, brooding aromas of brambly fruit, blueberry, black plum, and cassis, layered undertones of cocoa, warm spice, and tobacco leaf. The palate is rich and enveloping, with polished tannins and a supple texture balanced by fresh acidity. The long, graceful finish reveals both power and elegance as the wine continues to evolve.

-Michael Baldacci, Winemaker

Varietal Composition	100% Cabernet Sauvignon
Appellation	Stags Leap District, Napa Valley
Vineyard	Winery Ranch
Harvest Date	September 30, 2016
Cooperage	21 months in 85% new French oak barrels
Bottling Date	June 20, 2018
Alcohol	14.5%
TA	6.2 g/L
pH	3.8
Residual Sugar	0.0 g/L
Production	556 cases (12 x 750ml)
Aromas & Flavors	Wild blackberry, blueberry, cassis, black plum, cocoa, cinnamon, cigar box

Stags Leap District Winery Ranch

Vineyard Statistics

Acres: 29 total acres, 17 vine acres

Baldacci Owned: Yes

Vineyard Name: Winery Ranch

Appellation: Stags Leap District, Napa Valley

Climate: Moderately warm with afternoon marine winds to cool the warmer air. Mid-summer temperatures can reach 100°F but more regularly are in mid-90° range.

Elevation: Sea level to 400 feet

Rainfall: 30 inches annually

Soils: Volcanic gravel-loams and volcanic on our hillside knoll

Vineyard Blocks: 12

Clones: 4, 7, 8, 31, 33, 47, 139, 332, 337

Varietals: Cabernet Sauvignon, Cabernet Franc & Petite Verdot

