



2016 Vintage

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.

2016 MDV

Collectors of Dalla Valle wines will know that the “Maya” cuvée is a blend of Cabernet Franc with the finest Cabernet Sauvignon produced from the Maya Block in our estate vineyard. With “MDV,” we take this level of refinement a step further. Only in exceptional vintages, we individually select the most promising barrels from the Maya Block, and designate them for a very special bottling of pure Cabernet Sauvignon. 2016 is indeed an exceptional year, and the MDV delivers a depth, balance, and intensity that only our hillside can deliver. Immediately upon pouring the wine, the incredibly dark, opaque, black-purple color hints at what is to come. Aromas of cassis, graphite, sun-scorched earth, and incense meld with pure black fruits, toasted oak, and brand-new baseball glove. As these layers of complexity give way, the intensity of ripe black fruit rushes across the palate. The fruit flavors are girded with a strong tannic frame, but the texture is fine-grained and generous. With its notable depth, concentration, and structure, the 2016 MDV will age for decades to come, but is surprisingly accessible with just a short decanting today.