



FORCE *Majeure*

2016 FORCE MAJEURE ÉPINETTE

Our Red Mountain Right-bank Bordeaux inspired blend, “Épinette,” spent 22 months in 65% new French oak after a long maceration and fermentation in both concrete and stainless steel vats. The blend changes each vintage, either being dominated by Merlot or Cabernet Franc. Bottled unfinned and unfiltered.

I loved the 2016 Epinette from barrel, and it certainly doesn't disappoint from bottle. Sporting a deep purple color as well as a huge bouquet of blackcurrants, black cherries, smoked earth, chocolate, and cedary spice, this flamboyant, powerful beauty hits the palate with loads of fruit, has sweet tannins, no hard edges, building tannins, and a huge finish. It's one seriously pleasure-bent effort that has another 10-15 years of prime drinking.”— 96 points, Jeb Dunnuck

“Dark full ruby. Violet lift to the aromas of blackberry, black rasp-berry, licorice, subtle peppery herbs and minerals. Wonderfully plush but youthfully unevolved, conveying a smoother texture and more class than the Cabernet, as well as a deeper kernel of primary fruit despite the fact that this is a Bordeaux blend and not a vari-et al Cabernet Sauvignon. A bit less thick and overwhelming than the Cabernet, and more complex and delineated. Finishes with big tongue- and tooth-saturating tannins that are a bit more suave than those of the Cabernet.” - 94 points, Stephen Tanzer, Vinous Media



46% Merlot / 35% Cabernet Franc /
16% Cabernet Sauvignon / 3% Petit Verdot
Fermented in concrete
and stainless closed top tanks
65% new French oak
Native yeast, 3-5 day cold soaks,
up to 25 day macerations
Merlot and Franc received more punch-downs
while Cabernet received more pumpovers
100% free run
310 cases produced