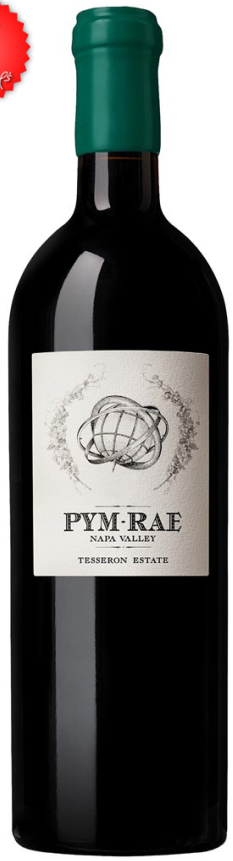
Tesseron Estate

Tesseron Estate Pym-Rae 2016 is a masterful expression of Mount Veeder's rugged terroir, combining structure, finesse, and depth in a Bordeaux-inspired blend.

PYM-RAE
NAPA VALLEY

97



Pym-Rae 2016

California, USA

Region and Vineyards

Pym-Rae's vineyards are situated on Mount Veeder, at elevations ranging from **1640 to 1968 feet**, offering diverse exposures and a cool microclimate. The **32-acre vineyard**, planted on sedimentary soils of **sandstone, shale, and volcanic tuff**, produces wines with remarkable minerality and character.

The **2016 growing season** was marked by ideal conditions. After a mild winter and spring, the summer provided consistent warmth, fostering even ripening. The absence of extreme weather events allowed for a leisurely harvest, ensuring optimal maturity and balance in the fruit.

Winemaking

The grapes, handpicked and meticulously sorted, underwent fermentation in **round concrete tanks**, preserving the purity of fruit and achieving a gentle extraction.

Aging was conducted over **16 to 18 months**, with **55% in new French oak barrels** to enhance complexity and **45% in concrete tanks** to retain the wine's vibrancy. This dual approach to maturation ensures a seamless integration of fruit, tannins, and oak.

Tasting Notes

- **Color**: Deep garnet with a shimmering ruby edge.
- **Aroma**: A rich bouquet of **blackberries**, **dark cherries**, and **cassis**, layered with notes of **cedar**, **tobacco**, and subtle hints of **graphite**.
- **Palate**: Opulent yet refined, with **fine-grained tannins** and balanced acidity. Flavors of **blackcurrants**, **dark chocolate**, and **earthy undertones** unfold elegantly, leading to a persistent and sophisticated finish.

Did you know?

The 2016 vintage marks one of the earliest releases under the Tesseron Family's stewardship, following their acquisition of the estate in 2016. Their dedication to **biodynamic farming** has elevated Pym-Rae to a benchmark for sustainable viticulture in Napa Valley.

Alcohol :14,50 %

Composition: 76% Cabernet Sauvignon, 17% Merlot, 7% Cabernet Franc

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

Pym-Rae 2016

Wine Pairing Ideas

- **Côte de Bœuf avec Beurre Maître d'Hôtel**: The wine's tannins and richness enhance the juicy, savory flavors of the beef.
- **Ragoût de Veau aux Champignons**: The earthy profile of the dish mirrors the wine's dark fruit and subtle spice.
- **Cassoulet de Toulouse**: The structured tannins and vibrant acidity complement the richness of this classic French dish.
- **Comté Affiné 24 Mois**: The wine's depth and fruitiness balance the nutty, savory characteristics of aged Comté.

Robert Parker (RP) : 97 Points (2016)

A blend of 76% Cabernet Sauvignon, 17% Merlot and 7% Cabernet Franc, the 2016 Pym-Rae displays a deep garnet-purple color and reveals wonderfully fragrant notes of candied violets, wilted roses, damp soil and black tea over a core of red and black currants, black cherries and warm blackberries plus touches of cigar box and camphor. Medium to full-bodied, the palate is evocatively singular, offering that rock-solid structure of mountain fruit, yet these are wonderfully ripe, silt-like tannins that beautifully support the elegant red and black fruit layers, finishing very long and very perfumed.