

# 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 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







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#### 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.



