



TOTO'S OPIUM DREAM 2016 VINTAGE

HARVEST NOTES

Vineyard Manager Michael Wolf:

Although the 2016 winter rains came late, they were almost double the volume of the previous year, resulting in robust vine growth through the spring. The vintage will be remembered for several severe heat waves: one in July which lasted for over a week, and then 3 distinct heat events in September. In July, overhead sprinklers were used at the JJ Cohn Estate to cool the vines and avoid damage. Most challenging was the extremely low relative humidity in September (<10%). Being so close to harvest, it was impossible to avoid some fruit dehydration, but with vigilance and care, the vines and fruit came through beautifully. Harvest began on September 16th and was completed on October 3rd. Yields were slightly below normal, given the challenges of the vintage, but the quality of fruit harvested was excellent.

TASTING NOTES

Winemaker Celia Welch writes of the 2016 Toto's Opium Dream:

The aromas of Toto's Opium Dream 2016 express lovely notes of ripe cherries, cassis, toasted wheat, cedar bark, and ripe blackberries on the vine. On the palate, the wine reveals tremendous complexity, with an entry that shows fresh ripe fruit (blackberries, blueberries), baking spices, sweet anise, and cinnamon. The sweetness and entry carry through to a very full, lush mid-palate, with velvety tannins and enough grip at the finish to indicate age-worthiness for at least an additional 15-18 years. *(200) 750ml bottles*

DECANTING DIRECTIONS

Winemaker Celia Welch's guidance:

To enjoy the metamorphosis and development of the aromas, simply pour the wine directly from the bottle into your glass, after filtering off the solids. The wine will open and develop for several hours in the glass. If you prefer to serve the wine after the aromas have fully developed, carefully decant off solids into a carafe sixty to ninety minutes prior to serving.

SCARECROW