

2016 THALIA  
napa valley

# The Graces

PEJU  
NAPA VALLEY

In 1983, with dreams of raising their young family on a farm, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the land, fostering sustainable and environmental consciousness across their five estates. Still family-owned and operated with daughters Lisa and Ariana poised to take the helm, Peju Winery has become an integral piece of the Napa Valley landscape.

## INSPIRATION

The Peju family and winemaker Sara Fowler were inspired to create a series of blends that paid homage to the unique beauty and history of our Persephone Vineyard. The tree found on the label sketches one of the many 200-year-old oak trees on the Persephone estate. These magnificent sentinel oaks hold the history of Napa valley within their branches.

## GRACES

As one of the muses of Greek Mythology, Thalia represents abundance, luxury and festivity. Her human qualities were the source of inspiration to artists, and through them, what was natural became magical. Inspired by the natural terroir of our Persephone vineyard, this blend emulates Thalia's bold, luxurious characteristics and creates a bit of magic in the glass!

## VINTAGE

The 2016 vintage was the fifth consecutive year that Mother Nature gifted Napa Valley with a nearly perfect growing season. The season started early with a warm winter and normal precipitation levels. Temperatures cooled down in late August allowing the remaining berries to develop intense and balanced fruit. The 2016 vintage produced a remarkably light yield resulting in a higher concentration of flavore in each berry. Our 2016 wines are showcasing to be increasingly aromatic, vibrant and lush.

## TASTING

Our 2016 Thalia is bright with flavors of blackberry and black cherry combined with cocoa nibs and toasted marshmallow. The palate is round and supple, with fruity characteristics of raspberry jam and soft, silky tannins. Culminating with hints of white pepper and spice, our 2016 Thalia is a wonderful companion to a broad spectrum of foods such as spicy BBQ, pizza and zesty pasta sauces.

APPELLATION  
*napa valley*

COMPOSITION  
*proprietary red blend of cabernet sauvignon, petit verdot, cabernet franc, merlot, petite sirah, and sangiovese.*

COOPERAGE  
*french and american oak, 20% new*

AGING  
*19 months*

ALCOHOL  
*15%*

TA  
*6.53 g/l*

PH  
*3.64*

HARVEST DATE  
*september 2016*

BOTTLING DATE  
*may 2018*

RELEASE DATE  
*september 2018*

CELLARING  
*enjoy now through 2022*

SRP  
*\$55 | \$660*