## VINTAGE 2016

TECHNICAL SHEET

APPELLATION Mount Veeder, Napa Valley

owners Tesseron Family

estate manager Thomas Comme

winemaking consultant Michel Rolland

soils Sedimentary

harvest Hand-picked into small crates

grape reception Manual by gravity

destemming Manual

vinification Round concrete tanks of 264 gallons

aging 70% in new French oak barrels

30% in concrete tanks

Depth, balance and freshness: every detail is carefully considered to reveal the potential of this rare vineyard, and gracefully highlight its unique character.

The first vintage of PYM-RAE stays true to the spirit of the Tesseron family, and is both the culmination of a long journey as well as the beginning of a new adventure.

What matters most to us are the memories you will keep.

