



2015 UNFILTERED CABERNET SAUVIGNON



VINEYARD

Grapes for our 2015 Unfiltered Cabernet Sauvignon were harvested and blended from our three Napa Valley vineyards located within the Spring Mountain, Mt. Veeder and Yountville appellations.

VINTAGE CONDITIONS

The 2015 season was one of contrasts. The vintage was noted by significantly reduced yields (-35-50%) a result of a cool and damp flowering period in Spring which resulted in poor fruit set and fewer berries per bunch. The Summer and Autumn were hot and dry continuing the run of drought conditions which commenced from the 2012 vintage. The quality of the fruit was outstanding although in limited supply with the vintage likely to be recognized as one of Napa Valleys greatest.

VINIFICATION

Once harvested, our Cabernet Sauvignon grapes were sorted using an optical sorter that inspects individual berries to ensure uniform, perfect ripeness. The must then underwent five days of a cold maceration followed by seven days of fermentation. The wine then rested on the skins for up to one month to develop additional complexity before being pressed and aged for 14 months in French oak barrels, 30 percent of which was new.

TASTING NOTES

The 2015 Unfiltered Cabernet is dark and inky in color, Aromas of black currant, violets, mocha, aniseed and wild herbs blend seamlessly. The palate is full bodied with rich saturated black fruits supported by a chocolatey richness and graphite like minerally tannins rounding out this powerful, robust wine.

FOOD PAIRING

A true Napa Valley Cabernet, this wine will make a great match with venison served with a pan sauce, grilled lamb chops or a tri-tip steak rubbed with rosemary and freshly ground pepper.

SERVING AND CELLARING

The solid structure of this wine will allow it to age for 15 to 20 years.

HARVEST DATES

September 14 - October 1, 2015

COMPOSITION

90% Cabernet Sauvignon
8% Malbec
2% Merlot

PH 3.8 **TA** 5.9 g/L **ALC** 14%

