



2015 CALIFORNIA CABERNET SAUVIGNON

• GRAPE SOURCING •

Grapes for our Cabernet Sauvignon were selected from among the finest coastal growing regions throughout California. We chose areas known for warm sunny days, for optimum ripening, and cool foggy nights, for bright acidity. The combination creates a Cabernet Sauvignon with rich concentration and balanced complexity.

Grape Source 100% California

• VINTAGE •

The 2015 California harvest was again early and fourth in a string of great vintages. Yields were down slightly across the state. A mild winter and spring led to early bud break and, thankfully, very few frost events. A moderate summer followed allowing the grapes to ripen evenly. A hallmark of this vintage is the small berry size, more skin than juice, which led to outstanding concentration. Our Cabernet Sauvignon shows lush tannins, deep color and excellent structure.

Technical Information: TA: 6.4 g/L PH: 3.45 ABV: 13.8%

• WINEMAKING •

Grapes were harvested into small bins and then transferred in the early morning for destemming at the winery; through gentle handling we minimize bitterness. A warm fermentation heightened color and flavor extraction. After racking the juice was aged for up to one year in new and two-year old French and American oak barrels. The addition of Petite Verdot and Petite Sirah provided intensity and structure which is complemented with the softness and spice from Merlot.

Varietal Composition: 80% Cabernet Sauvignon 5% Petite Verdot

• SOMMELIER NOTES •

This Cabernet is deeply colored with black cherry and dark chocolate aromas accented by subtle smokiness. Flavors of blackberry, cassis and mocha mingle with supple tannins for a pleasant and lingering finish. Pour yourself a glass and sip by the fire or serve with wood-fired pizza, steak or roast chicken.