## 2015 CABERNET SAUVIGNON - DRY CREEK VALLEY



## **HISTORY**

The Dry Creek Valley is an undiscovered gem, producing some of the finest Cabernet Sauvignon in California. Primarily known for Zinfandel, the valley has almost as much Cabernet Sauvignon planted. Our region's unique *terroir* provides just the right growing conditions. A perfect microclimate, we are blessed with long days of vibrant sunshine and cool foggy evenings allowing for exquisitely ripened Cabernet Sauvignon grapes. Bright cherry fruit framed by floral and spice elements create wines that speak to the distinctive soil and growing conditions in our appellation.

## **GROWING SEASON**

A dry and warm winter began the 2015 growing season with budbreak coming in early March. Cool weather came during fruit set, with not a lot of sunshine. A heat spike came in late June. However, the grapes ripened evenly and flavor and development were right where we wanted them to be. Yields were a bit down from previous vintages, but the quality was extremely high. This was one of our earliest recorded harvests with one of the earliest finishes in our history!

## **WINEMAKER COMMENTS**

This impeccable Cabernet Sauvignon displays lively aromatics of black cherry, black currant and plum. Additional airing reveals nuances of leather and toasted almonds. The palate is full-bodied and rich with elegant flavors of black raspberries and cocoa powder. The wine is fruit-forward and youthful, with moderate tannins and a finish of white pepper. This Cabernet is very characteristic of a Dry Creek Valley Bordeaux. It offers intensity and richness and reflects the *terroir* beautifully.

90 POI	NTS	
Wine F	nthusiast	Magazine

**93 POINTS**WineReviewOnline.com

HIGHLY RECOMMENDED California Grapevine

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RELEASE DATE	October 2017
BLEND	82% Cabernet Sauvignon, 9% Merlot, 5% Petit Verdot, 2% Cabernet Franc, 2% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	September 10 - 29, 2015
ALCOHOL	14.5%
FERMENTATION	8 - 15 days in fermenters at 82°F; pumped over twice daily.
BARREL AGING	19 months in French oak; 37% new oak
BRIX	Average 24.6
РΗ	3.69
ТА	6.2g/L
SOILS	Benchland, rolling eastern hills and western mountain sites
VINE AGE	16 - 25 years
YIELDS	2.2 - 3.6 tons per acre