



2015 CABERNET SAUVIGNON

Sonoma Valley, Sonoma County

COOL CLIMATE CABERNET

VINTAGE NOTES

Small in quantity but huge in quality and concentration. Yields were naturally down after three large harvests, and some inclement weather in the spring further limited the size. Vines had no problems fully ripening a smaller crop during the early starting growing season, resulting in small but extremely concentrated, flavorful berries. Stellar, intense wines and tannins with great aging potential.

VINEYARD INFORMATION

Our Cabernet Sauvignon is sourced primarily from the family's 150+ year-old Rhinefarm Estate Vineyard, located on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain above 150 foot elevation is dominated by Arrowhead Mountain and features steep, southwest-facing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. A portion is sourced from slightly warmer, high elevation sites adding weight to the midpalate.

TASTING NOTES

Embracing the concentration of the 2015 vintage from whence it comes, this Cabernet Sauvignon is dense, powerful, and compact. The long growing season engendered by our cool climate Sonoma vineyard means this Cab did not have to sacrifice acidity and freshness, however. Classic aromas of blackberries and black raspberry liquor are layered with sweet barrel oak and menthol. Mouth-filling, but more medium than full bodied, savory flavors of cacao nibs, dark fruits, and dried herbs are carried on the lush texture through an enduring finish.

COMPOSITION

89% Cabernet Sauvignon
5% Petit Verdot
3% Malbec
2% Merlot
1% Cabernet Franc

ALC/pH/ACID

Alc: 14.8%
pH: 3.81
TA: 0.54 g/100mL

COOPERAGE

18 Months
100% French oak, 45% New Taransaud,
Vicard & Ermitage

WINEMAKING

Night harvested
28-32 days maceration
Extraction through twice-daily gentle
pump-overs
Weekly battonage during the indigenous
malolactic fermentation

PRICE

\$55.00