



Vineyard and Winemaking

Our Reserve Cabernet Sauvignon wine comes from the eastern side of Napa Valley. The vineyard is somewhat drier, and when combined with a near perfect and dry growing season, yielded highly concentrated and smaller berries. After hand harvesting, the grapes were delivered to the winery where they were destemmed directly to small bins. After a slow native fermentation started, the wine was gently punched down by hand two to three times daily. At 3 weeks we pressed the grapes and wine directly to 50% new French Oak barrels. The wine was racked twice over its life, then blended with 16% Cabernet Franc before being gently filtered and bottled after 20 months in barrel.

Tasting Notes

Opens with perfumed notes of cassis and violet, followed by molasses, maple syrup, sweet black licorice, black currant, black cherry, blackberry, with hints of spiced oatmeal cookie and sweet tobacco. Palate envelopes the mouth with soft velvety tannins with crushed blackberry, cassis, dark cocoa, with hints of espresso and dried fig. Along with a lingering finish, our first Reserve Cabernet continues to evolve in the glass. It will age gracefully over the next 7-15 years.

Details at Bottling

45 cases bottled

Chemistry at Bottling

Bottled: May 26, 2015

Alcohol : 13.5%

pH : 3.77

Acid : 5.9 g/L

Residual Sugar : dry