Cabernet Sauvignon
2015 • ESTATE • PASO ROBLES

The fruit for our 2015 Cabernet Sauvignon was selected from two of our estate vineyards in Paso Robles – Huerhuero and Creston Valley. Huerhuero Vineyard, in the hilly terrain between the El Pomar and Geneseo Districts, benefits from the moderating Pacific breezes that blow through the Templeton Gap in the afternoon as well as its limiting calcareous subsoils. Creston Valley Vineyard has picture perfect high terrain southern exposure and shallow soils with noticeable granulated limestone. Both of these vineyards produce Cabernet Sauvignon with an overall balance of expressive flavors and structure.

All the grapes were handpicked and sorted in the early morning to ensure quality and uniformity of ripeness. Afterwards, the fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. Pumpovers took place regularly to enhance color and help extract tannins from the skin. After pressing, the wine was racked into barrels to complete malolactic fermentation. While the majority of wine was aged in French oak, we also used some American and Hungarian oak barrels for added nuances and complexity. After 8 months of aging and extensive blending trials, some Petit Verdot was added to enhance the wine’s structure. The final blend was then aged for an additional 12 months in barrels to fully integrate before bottling.

Tasting Notes
COLOR: Garnet
AROMA: Cassis, blueberries, cedar and anise, with hints of black olives and juniper berry
TASTE: Full-bodied with cassis and blueberries; licorice notes; chewy and chalky tannins lead to a rich structured finish

Recommendations
Serve at 62° – 65° F
Enjoy now through 2024
Store in dark dry place at 55° – 65° F
Pairing suggestions: Duck confit, braised beef, hearty dishes, or pasta with mushrooms

Technical Notes
Harvest dates
09.26.15 – 10.23.15

Brix
24.6

Vineyard Blend
Creston Valley Cabernet Sauvignon 55%
Huerhuero Cabernet Sauvignon 29%
Huerhuero Petit Verdot 16%

Aging: 20 months in oak barrels
Bottling date: 06.06.17 – 6.14.17
Release date: 09.04.17
Cases produced: 15,780
Alcohol: 13.7%
PH: 3.84
Total acidity: 6.2 g/L