

2015 Napa Valley Cabernet Sauvignon

WINEMAKER TASTING NOTES

Brilliant ruby color with a deep garnet core. The 2015 Cabernet Sauvignon expresses juicy vivid fruit of black cherry and pomegranate with blackberry preserves. Hints of dark chocolate, fresh tobacco leaf, wet stone and earth. Soft and lush in texture with fine grain tannins. Final notes of vanilla bean and cinnamon add richness and depth. Outstanding and approachable at release.



This is a more floral cabernet sauvignon with jasmine, earl grey tea, vanilla and baked oranges. The fruit is very precise, and framed in round yet tight tannins. Pretty acidity and a minerally finish. Drink in 2019. 93 PTS. – James Suckling

WINEGROWING INFORMATION

The 2015 growing season was noted for an early harvest, low yield, small berries and ripe, concentrated, high quality fruit. Timely late February rain in an otherwise dry year started off the season. It was one of the warmest years on record assisting tannin maturation and phenolic development. The 2015 vintage will be remembered for its elegant, well-structured and extremely limited production wines.

WINEMAKING INFORMATION

The Cabernet Sauvignon grapes were hand-harvested in the pre-dawn hours of September 18 and then on September 27, under a full harvest moon. The fruit was immediately taken to the winery, de-stemmed into small, open-top vinification bins for extended maceration. Each bin received punch-down treatments by hand and was monitored daily by winemaker Ken Bernards. Once the wine completed fermentation, it was gently racked into new, thin-staved French oak barrels selected from an array of forests with various toast levels and aged for 21 months. Opulent and juicy, this wine is delicious now and will undoubtedly develop beautifully over the next several years.



GRAPE SOURCE: Tournesol Estate Vineyards

VARIETAL: 100% Cabernet Sauvignon

BARREL AGING: 21 months in new French oak

APPELLATION: Coombsville AVA

ALCOHOL: 14.6%

PRODUCTION: 75 cases

HARVEST DATE: September 18, 2015

RELEASE DATE: April 2019