

2015 CABERNET SAUVIGNON, NAPA VALLEY



TASTING NOTES

A FOCUSED AND FRESH CABERNET WITH EXCEPTIONAL FOOD COMPATIBILITY. IT HAS VERY BRIGHT AROMATICS WITH DARK RIPE FRUIT, FLORAL NOTES OF IRIS, AND CANDIED CITRUS PEEL. A LUSH CORE OF RIPE BLACKBERRY, JUICY RED AND BLACK CURRANT IS INTERWOVEN WITH MOCHA AND A SAVORY HINT OF BLACK PEPPER. SOFT TANNINS AND BRIGHT BERRIES LINGER WITH NOTES OF CLOVE, DRAWING INTO A CLEAN, ROUND FINISH. A CLASSIC EXAMPLE OF INTENSITY TEMPERED BY ELEGANCE AND FINESSE.

VINEYARDS

THE FRUIT FOR OUR CABERNET SAUVIGNON NAPA VALLEY IS SELECTED FROM AN ARRAY OF VINEYARDS LOCATED ACROSS NAPA VALLEY'S FINEST APPELLATIONS. WE WERE PRIVILEGED IN 2015 TO WORK WITH EXCEPTIONAL GROWERS AND PREMIER VINEYARDS IN RUTHERFORD, OAK KNOLL, CALISTOGA, COOMBSVILLE, AND ATLAS PEAK. THIS DIVERSE ASSORTMENT OF VINEYARDS ALLOWS US TO PRODUCE A CABERNET SAUVIGNON WHICH IS TRULY REPRESENTATIVE OF NAPA VALLEY.

WINEMAKING

OUR CABERNET SAUVIGNON GRAPES WERE HAND-PICKED AND HAND-SORTED, LIGHTLY MACERATED, AND THEN GIVEN A LONG, COLD SOAK TO EXTRACT COLOR AND FLAVOR FROM THE SKINS. FERMENTATION WAS ALLOWED TO BEGIN WITH "NATIVE" YEASTS AND ONCE COMPLETE, THE WINE WAS FURTHER MACERATED ON THE SKINS TO INCREASE COLOR AND FLAVOR EXTRACTION. THE WINE AGED FOR 24 MONTHS IN A SELECTION OF FRENCH OAK BARRELS BEFORE BEING BOTTLED UNFILTERED AND UNFINED.

WINEMAKER	SARAH VANDENDRIESSCHE
APPELLATION	NAPA VALLEY
HARVEST DATE(S)	SEPT. 9 - OCT. 9, 2015
BOTTLING DATE	JULY 24, 2017
ALCOHOL	14.1%
BARRELS/AGING	24 MONTHS, FRENCH OAK

Elizabeth Spencer

BONDED WINERY EST. 1998

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