

2015 SAILORS' CUVÉE – DRY CREEK VALLEY



HISTORY

Winemaking and sailing have a lot in common. Like winemaking, sailing is fun, adventuresome and romantic. Like sailing, the art of winemaking demands the skill, discipline and determination of a group of people committed to the same goal. With this exquisite wine, the Sailors' Cuvée exemplifies our commitment to producing the finest Cabernet Sauvignon from the Dry Creek Valley. Aged in oak barrels for 20 months, this memorable wine is supple, elegant and stylish – much like the handsome silkscreened bottle commemorating our love of the high seas.

GROWING SEASON

A dry, warm winter kicked-off the 2015 growing season. March brought with it an early budbreak. We experienced a vigorous sugar accumulation, which gave us a high brix level very early in the season. Due to drought conditions, we cut back on the number of vine shoot and grape clusters but, happily, discovered that the vines thrived with even less water than we had estimated. We began harvesting these grapes in August to avoid picking raisins and employed a meticulous sorting process to ensure that only grapes with ideal ripeness were selected for pressing. Overall, the crop was lovely – loose clusters with small berries showing robust flavors.

WINEMAKER COMMENTS

This distinctive wine displays wonderful aromatics of cherry, cassis and cedar. Additional airing reveals dried thyme, roasted almonds and cocoa with hints of dried sage and espresso. The wine is silky and lush with flavors of acai berry, black cherry and dark chocolate. The palate is medium-bodied and complex with excellent tannin and structure. The finish lingers on with superb balance and depth and reflects the *terroir* beautifully.

RELEASE DATE	November 2018
BLEND	72% Cabernet Sauvignon, 13% Merlot, 8% Petit Verdot, 4% Cabernet Franc, 3% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	September 10 - 25, 2015
ALCOHOL	14.5%
FERMENTATION	Average 12 to 15 days fermented at 82-88°F; pumped over twice daily during fermentation.
BARREL AGING	20 months in French, Hungarian and American oak; 46% new oak
BRIX	Average 24.6
PH	3.65
TA	6.1g/L
SOILS	Rocky, iron rich, sandy and loam soils
VINE AGE	Average 5 - 26 years
YIELDS	1-2 tons per acre

