



2015 Cabernet Sauvignon

Barrel Select Club Exclusive

TASTING NOTES

This Cabernet Sauvignon displays vibrant aromas of blackberry, ripe cherry and plum. A juicy mouth-feel of black currants and mocha, followed with round, velvety tannins and a lengthy finish. Recommended to decant for 30-45 minutes to elevate aromas and flavors. Aging potential 8-10 years.

HARVEST OVERVIEW

Lightning struck twice in Oregon's burgeoning wine region with the 2015 growing season matching the near perfect 2014 vintage with beautiful fruit and bountiful yields. Bud break in March led to full bloom by the end of May and the region saw nearly ideal weather conditions through late summer with very little rain. The fruit hung on the vines longer than usual and enjoyed a return to more typically cool September nights, which allowed clusters to reach full ripening potential with a beautiful balance of high sugar and acidity that gives great concentration to the wine. Harvest was both early and smooth, for the second year in a row. Wines produced in this vintage exhibit exceptional texture, balance, and intensity.

WINE ANALYSIS

Appellation : Applegate Valley
Varietal Composition : Cabernet Sauvignon
Harvest Date : September 23, 2015
Vineyard Sources : Serra Vineyards
Bottling Date : July 28, 2017
Case Production : 89 Cases
Cooperage/Cellar Treatment : 22 months in 50% French oak, 50%
American oak; 2 new and 2 second
use barrels

pH : 3.58 | TA : 6.3 g/L | Alcohol : 13.5%