



## 2015 CRU CABERNET SAUVIGNON



**Harvest Dates:** August 27 – September 29, 2015

**Barrel Age:** 17 months in 50% new Oak, 100% French Oak

**Cooperage:** Taransaud, "O", Demptos, Saury,  
Ermitage, Baron, Boutes

**Blend:** 84% Cabernet Sauvignon, 6% Merlot,  
4% Petite Verdot, 4% Cabernet Franc, 2% Malbec

**Bottling Date:** April 20, 2017

**Alcohol:** 14.7%

**Release Date:** Fall 2017

**Cases Produced:** 5496

**Retail Price:** \$65 ~ 750ml

---

“It’s all about making the wine in the vineyard” is how Keith Emerson, Director of Winemaking at Vineyard 29, describes the philosophy behind making our Cru Cabernet Sauvignon. Everything from site selection, crop yield, and picking decisions are made with the final blend in mind. This is deliberate, detail-oriented winemaking resulting in an elegantly composed wine that depicts the best of Napa Valley Cabernet Sauvignon.

Like the previous season, 2015 was a year of drought and water scarcity. A milder winter, with few days below freezing, led to another early bud break. The mild temperatures continued into the summer and finally ramped up towards the end of the season. In a year with such a sporadic growing season, irrigation practices were crucial. We harvested our lowest yielding crop in a decade, but the wines have phenomenal acidity and structure. While the valley experienced more growing challenges than in previous years, the wines are showing amazing complexity and have long aging potential.

The 2015 Vineyard 29 Cru Cabernet is reminiscent of the 2013 Cru Cabernet and we couldn’t be more pleased. This dense and violet-hued wine opens with explosive aromas of red and black fruits, cocoa powder and hints of graphite. The palate follows with cassis, tar and black currants and underlying notes of purple flowers and dark figs. A powerful palate is balanced with powerful, but fine grain tannins and a seemingly endless finish.