



2015 BELLA UNION NAPA VALLEY CABERNET SAUVIGNON

VINEYARD DESCRIPTION

Located in Rutherford along Bella Oaks Lane—hallowed ground for Napa Valley Cabernet — the 25-acre Bella Union Vineyard is planted to Cabernet Sauvignon, with a small portion devoted to Cabernet Franc and Petit Verdot. This western bench location offers an ideal combination of cool evenings and warm afternoons, which, in turn, allows the grapes to ripen fully and evenly. The site's well-draining, gravelly loam soil plays an equally important role, contributing to the signature character of the vineyard. The fruit is intense, beautifully proportioned and complex with aromatic ripe plum, black cherry and currant flavors.

HARVEST NOTES

The 2015 growing season began with a beautifully rainy December followed by a cool, dry January. Light rain in February gave way to an arid spring with early budbreak in the vineyard. Cool, breezy months led to variation in bloom and set a full yet small crop. Veraison started in mid-July and progressed quickly through the warm summer months. Climbing temperatures in early September pushed the vineyards to ripen early. Harvest began on September 9th when a break in the warm weather created perfect fruit conditions. Our last vineyards ripened two weeks later and we finished picking on September 23. This vintage was early and small with excellent concentration and quality.

SENSORY EVALUATION

Inviting aromas of black cherry, dark plum, blueberry and cassis shine with hints of vanilla bean and fresh baking spices. Rich flavors of juicy plum, black cherry and blueberry expand on the midpalate followed by a layered progression of warm toasty oak, cinnamon, baking spices and nutmeg. Supple integrated tannins and bright acidity prompt a mouthwatering finish.

APPELLATION

Napa Valley

HARVEST DATES

September 9 - 23, 2015

RELEASE DATE

February 2018

VARIETALS

89% Cabernet Sauvignon,
6% Malbec,
4% Merlot,
1% Petit Verdot

AGING

French oak barrels
60% new, 40% once-used

WINEMAKER

Megan Melief

TIME

16 months in barrel

DIRECTOR OF

WINEMAKING

Dirk Hampson

FERMENTATION

100% Stainless steel tanks

SKIN CONTACT

16 days, average

