

# LANCASTER ESTATE 2015 CABERNET SAUVIGNON

## WINEMAKER'S NOTES

**Production:** 1,977 cases  
**Varietals:** 76% Cabernet Sauvignon,  
12% Malbec, 6% Merlot,  
4% Cabernet Franc, 2% Petit Verdot

**Titratable Acidity:** 5.76 g/L  
**pH:** 3.78  
**Alcohol:** 15.1%



BOTTLED:  
JANUARY 11, 2018

### OUR THOUGHTS...

*The 2015 Estate Cabernet Sauvignon captures the pure expression of our unique terroir at Lancaster Estate. It is a blend of all five of the red Bordeaux varietals we have planted on our volcanic hillside slopes. The wine has an intensely deep color with rich aromas of dark berry fruits, espresso and violet. Commanding and multi-layered flavors of plum, black currant, and blackberry jam meld together with savory leather and mocha. Refined and polished tannins provide amazing structure and depth that gain power as the wine moves across the palate for a long, decadent finish. This wine should be decanted when young, and will only gain in complexity for the next 15-20 years.*

### VINTAGE AND ESTATE NOTES:

It was a warmer than average year in the Alexander Valley for the 2015 vintage. August was fairly moderate, with a bit of a spike in temperature by early September. We harvested all of the fruit from September 11 - October 9 at peak ripeness. Yields were down slightly, but the fruit was high quality and concentration. Overall, the fruit came in nicely delivering wines of complexity and elegance. Consistent with Lancaster Estate's commitment to making wines of authenticity and place, all of our wines are estate grown, produced and bottled. Native yeasts are used for primary fermentation while secondary malolactic fermentation occurs naturally in barrel.

To preserve the truest expression of our estate, the Lancaster Estate 2015 Cabernet Sauvignon was gently fined and then bottled unfiltered.

### COOPERAGE:

The 2015 was aged 26 months in 100% French oak. We chose barrels from several coopers including Darnajou, Taransaud, Demptos, Ermitage, Saury, Bel Air and Sylvain. 60% of the barrels were new and all were coopered using a combination of Medium, Medium Plus, Medium Long, and Heavy toast levels to provide optimal integration and balance.

