

# FOLEY F SONOMA

## 2015 ESTATE TANNAT ALEXANDER VALLEY

*Foley Sonoma is dedicated to mixing old-world tradition and modern technology to create limited production, luxury wines from estate vineyards in the Alexander Valley appellation within Sonoma County. Our family has been growing and creating wines since 1996 throughout California and beyond. The estate vineyards offer diverse terrain and soil types that cater to our focus on the five noble Bordeaux varieties — Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot. We look forward to sharing the wines from this special place with you and your family for years to come. — The Foley Family*

### VINTAGE

2015 was another warm year with one of our earliest harvests to date. Yields were lower than the past few growing seasons, but the quality of fruit was exceptional with concentrated flavors and balanced acidity due to consistently warm temperatures throughout the season. All of our grapes were harvested between September 28 – October 28, 2015 at optimal ripeness.

### VINEYARDS & WINEMAKING

Planted in the early 2000's, our Tannat makes up just 0.85 acres of our estate vineyards. This site is well suited for Tannat, with many high-degree days to give this big varietal time to ripen. In fact, it is the largest yielding block on our Estate. After harvest the fruit was fermented in stainless steel tanks and then racked to French oak barrels (40% new), for 22 months prior to bottling in December 2017.

### TASTING NOTES

Lush blackberry, black plum and powdered dark chocolate dominate the aromatic profile of our 2015 Tannat. The palate is rich and round with silky tannins and elegant acidity, which help to balance the ripe fruit qualities, which are characteristic of the 2015 vintage. Drinking well now, but could be set aside for up to 5-7 years to round out those still young tannins even more.

### TECHNICAL DATA

*Appellation:* Alexander Valley

*Composition:* 97% Tannat, 3% Cabernet Sauvignon

*Aging:* 22 months in French oak, 40% new

*Alcohol:* 15.2%

*TA:* 6.2 g/L

*pH:* 3.59

*Production:* 155 Cases

