



2015  
CABERNET SAUVIGNON - RUTHERFORD  
HANDMADE

VINTAGE

2015 was a prime vintage that produced high quality fruit. An earlier than average budbreak led to harvest beginning earlier than average as well. The high temperatures in August and early September accelerated maturity and picking times. Overall the weather was nearly ideal, with conditions that allowed the grapes to have an exceptional level of acidity without being over ripe. We brought in a bountiful crop of very tasty fruit!

VINEYARDS & WINEMAKING

The Foley Johnson 2015 Handmade Rutherford Cabernet Sauvignon comes from our Peral Estate Vineyard. It is comprised of thicker and heavier adobe soils with small amounts of gravel which are perfect for growing Cabernet Sauvignon. The ideal growing conditions in the vineyard allow our Bordeaux varietals to reach full maturity on the vine without taking on the green, leafy taste of under-ripe fruit. The grapes were all harvested between September 9 - October 6, 2015, under clear skies. The wine went through 100% malolactic fermentation and is unfiltered. After 20 months in 40% new French and American oak the wine was bottled on July 10, 2017.

TASTING

Truly intense, dark fruit instantly deliver on the nose for this 2015 Handmade Rutherford Cabernet Sauvignon. Concentrated flavors of blackberry, black cherry and berry compote lead on the mouth with compounding herbal notes that draw from the unique terroir of Rutherford. A wine of grit and elegance, there are hints of vanilla and tobacco that complement each other while notes of sage and bay leaf elevate the flavors. The finish is beautifully structured, delivering length, body and texture to complete the experience.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	15.1%
COMPOSITION	88% Cabernet Sauvignon, 6% Petit Verdot, 4% Merlot, 2% Cabernet Franc	TA	5.3 g/L
AGING	20 months in 40% new French, and American oak	PH	3.89
PRODUCTION	900 cases	BOTTLING DATE	July 10, 2017