



2015
ESTATE CABERNET SAUVIGNON
RUTHERFORD, NAPA VALLEY
(UNFILTERED)

VINTAGE

2015 was a fantastic vintage in the Napa Valley! Moderate, stable temperatures during the growing season allowed for very even ripening. This also made harvest a bit less chaotic as each varietal entered the winery relatively paced out. The variation of soils on the estate allowed all of the Cabernet Sauvignon to mature with exceptional balance. Overall, 2015 was an excellent vintage with very few climatic problems producing high quality fruit.

VINEYARDS & WINEMAKING

The Foley Johnson Rutherford Estate Cabernet Sauvignon was harvested September 17th through October 25th, 2015 under clear night skies and averaged around 3.13 tons per acre. The wine went through 100% malolactic fermentation and was racked to French, Hungarian and American oak (35% new) for aging. After 20 in barrel, the wine was bottled unfiltered to extract pure fruit notes while bringing forth a deeper color and texture.

TASTING

This 2015 Cabernet Sauvignon has a focused deep red to purple color with a brilliantly dark core. The nose exudes an initial attack of bright dark cherry, black fruits, purple flowers and cocoa with a background hint of savory herbs. The palate offers nice heft and weight, with elegant flavors of blue and black fruits, roasted coffee, graphite, vanilla and sage. Its full mouthfeel is structured by firm tannins leading into a poised finish. Pair with a grilled fillet served over a bed of creamy mashed potatoes.

STATISTICS

APPELLATION	Rutherford	ALCOHOL	14.9%
COMPOSITION	77% Cabernet Sauvignon, 15% Merlot, 4% Petit Verdot, 2% Cabernet Franc, 2% Malbec	TA	6.1 g/L
AGING	20 months in French, Hungarian and American oak, 35% new	PH	3.68
PRODUCTION	2,820 cases	BOTTLING DATE	July 2017