

Secret Indulgence



2015 RESURRECTION RED NAPA VALLEY

NOTES FROM THE WINEMAKER

The fruit for this unique red wine is sourced from two different vineyards in the Napa Valley. The Cabernet Sauvignon for this blend comes from a vineyard in the St. Helena AVA where the vines are less vigorous and produce smaller berries and lower yields, for more concentrated, intense wines with good tannin structure. The second grape in this blend, Petite Sirah, hails from the Rutherford AVA which provides volume and texture to the wine. After harvest on the 14th and 25th of September, each wine was fermented in small stainless-steel tanks where the Cabernet Sauvignon experienced extended maceration on the skins for 68 days, while the Petite Sirah was pressed off at dryness after 27 days. The finished blend spent 20 months in French oak barrels, 66% new oak, primarily from cooper Taransaud.

ABOUT THE VINTAGE

The 2015 growing season in the Napa Valley experienced unseasonably warm temperatures early on, which resulted in early bud break and bloom. Colder temperatures later in the season caused uneven fruit set and resulted in a smaller crop than previous average yields. Winemakers and vineyard crews worked diligently to pick and sort the best berries. While drought was still a concern for most of California, Napa Valley received 75% of normal rainfall for the water year.

WINE PROFILE

This luscious wine features a stunning, deep purple color in the glass. On the nose, alluring aromas of black currants, dark cherries and black plums are complimented by hints of eucalyptus and dried roses. On the palate, flavors of blueberry, blackberry, licorice and notes of baking spice lead to a full, rich and concentrated mouthfeel with fine-grained tannins and a long, satisfying finish.

TECHNICAL NOTES

VARIETAL: 66% Cabernet Sauvignon, 34% Petite Sirah

APPELLATION: Napa Valley

ALCOHOL: 15%

PH: 3.8

TA: 6.1 g/L

AGEING: 20 months in French oak, 66% new