

2015 Anthology Cabernet Sauvignon

NAPA VALLEY

CONN CREEK IS A BOUTIQUE WINERY ON THE SILVERADO TRAIL IN THE RUTHERFORD DISTRICT. FOR NEARLY 40 YEARS, THE WINERY HAS FOCUSED ON CABERNET SAUVIGNON. OUR FLAGSHIP WINE — ANTHOLOGY — IS NAMED FOR A GREEK WORD THAT REFERS TO A COLLECTION OF LITERARY OR ARTISTIC WORKS AND IT APTLY DESCRIBES OUR APPROACH TO CRAFTING THIS WINE. WE SOURCE FRUIT FROM A COLLECTION OF NAPA VALLEY'S FINEST VINEYARDS AND DIVERSE AVAS KNOWN FOR GROWING CABERNET SAUVIGNON. THE AVAS ARE LIKE A GOURMET PANTRY OF SPICES: EACH ONE CONTRIBUTES DISTINCT CHARACTERISTICS TO THE BLEND, RESULTING IN A WINE OF GENEROUS FLAVORS WITH LAYERS OF DEPTH AND COMPLEXITY.

[TASTING NOTES]

"Ripe plum, cassis and blackberries are complemented by baking spices from the French and American oak. Subtle tobacco leaves extend into a soft and plush finish." — Elizabeth DeLouise-Gant, Winemaker

[VINEYARDS & VINTAGE]

- 2015 was a vintage of extremes and was amongst the earliest vintages in many years. Spring
 arrived early and kick-started vine growth, resulting in an advanced harvest timetable. A cold wet
 spell interfered with flowering thereby reducing the crop size. The small berries ripened early and
 yielded concentrated wines.
- Sourcing grapes from nearly all of Napa Valley's appellations provides us with many alternatives
 when it comes to crafting our flagship wine. The 2015 Anthology includes vineyard lots selected
 from the following appellations:

Atlas Peak Calistoga Rutherford Mt. Veeder

Oak Knoll Oakville Diamond Mountain Stags Leap District

Yountville Chiles Valley St. Helena

[WINEMAKING]

- Gently destemmed to retain whole berries. Cap management used a combination of pump overs and delestage for gentle tannin extraction.
- Press cuts made to minimize harsh tannin with malolactic fermentation in barrel to enhance oak integration.
- Hand selected lots from the multiple AVAs were chosen for the final blend and aged for the final 10 months for better integration.



BLEND:

Cabernet Sauvignon 93%, Cabernet Franc 3%, Merlot 3%, Petit Verdot 1%

BARREL AGING:

17 Months in Oak (45% New French and American Oak)

ALCOHOL:

14.5%

TA:

0.57 g/100mL

PH:

3.80

CASE PRODUCTION:

12,400

ELIZABETH DELOUISE-GANT, WINEMAKER