



CONN CREEK
N A P A V A L L E Y

2015 Napa Valley Cabernet Sauvignon

CONN CREEK IS A BOUTIQUE WINERY ON THE SILVERADO TRAIL IN THE RUTHERFORD DISTRICT. FOR MORE THAN 40 YEARS, THE WINERY HAS FOCUSED ON CABERNET SAUVIGNON. IN SEARCH OF THE BEST CABERNET SAUVIGNON, WE DISCOVERED MANY EXCEPTIONAL SINGLE-VINEYARD SITES THROUGHOUT NAPA VALLEY. TODAY, CONN CREEK SOURCES FRUIT FROM PRIZED VINEYARDS IN NEARLY ALL OF NAPA VALLEY'S DIVERSE SUB-APPELLATIONS TO PROVIDE WINEMAKER ELIZABETH DELOUISE-GANT WITH AN UNPARALLELED PALETTE FROM WHICH TO BLEND EACH WINE. IT'S AN APPROACH THAT CAPTURES THE "BEST OF NAPA VALLEY."

[TASTING NOTES]

"Concentrated juicy raspberry and plum notes with underlying perfume and cedar. Broad, round tannins with a touch of vanilla on the finish." – Elizabeth DeLouise-Gant, Winemaker

[VINEYARDS & VINTAGE]

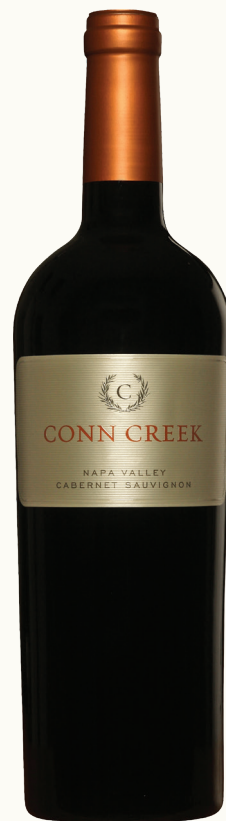
- 2015 was a vintage of extremes and was amongst the earliest vintages in many years. Spring arrived early and kick-started vine growth, resulting in an advanced harvest timetable. A cold wet spell interfered with flowering thereby reducing the crop size. The small berries ripened early and yielded concentrated wines.
- This wine is comprised of growers in various AVAs we have worked with for many years. The combination of vineyard sites and their expressions of terroir all contribute to the complexity of our Napa Valley Cabernet Sauvignon.

[WINEMAKING]

- Conn Creek's optical sorting system eliminated non-grape material and under ripe and overripe berries to promote the true fruit character of the vineyard.
- Individual vineyard blocks were fermented separately to capture the unique characteristics of their respective sites.
- Structure and fresh fruit aromas were enhanced by maintaining moderate fermentation temperatures and appropriate cap management.

[FOOD PAIRINGS]

- Hardwood grilled tri-tip with chimichurri and roast fingerling potatoes
- Roast leg of lamb with spring vegetables
- Wild mushroom and feta strudel



BLEND: 87% Cabernet Sauvignon, 7% Merlot, and 6% Cabernet Franc

AGING: 18 months in 30% new French oak and 10% new American

ALCOHOL: 14.5 %

TA: 0.56 g/100mL

PH: 3.75

CASE PRODUCTION: 15,000

ELIZABETH DELOUISE-GANT, WINEMAKER