



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

2015 Cabernet Sauvignon Diamond Mountain

“NAPA” IS A NATIVE AMERICAN WORD FOR PLENTY, AND THERE COULD NOT BE A MORE APPROPRIATE WORD WHEN IT COMES TO THE COMPLEXITY AND FLAVOR OF CONN CREEK WINES. WE ACHIEVE THIS BY SOURCING FROM PRIZED VINEYARDS IN NEARLY ALL OF NAPA VALLEY’S RENOWNED SUB-APPELLATIONS. WHILE EACH AVA CONTRIBUTES DIFFERENT CHARACTERISTICS TO THE MASTER BLENDS, THEY ALSO REVEAL A CERTAIN BEAUTY ON THEIR OWN. EACH YEAR, WE SHOWCASE SOME OF THE MOST DISTINCTIVE APPELLATION WINES AS PART OF OUR LIMITED-PRODUCTION AVA CABERNET SAUVIGNON SERIES.

[TASTING NOTES]

“Dark blackberry, bramble tones with an underlying floral note. Full bodied texture that lingers in 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 block is from the Sori Bricco Vineyard, which has a southwestern exposure. Vine training is on a split canopy with 45 degree crossarms, which enhance fruit exposure and air circulation. It provides enough shade to avoid sunburn, yet optimal sun penetration for full ripening of the small berries.

[WINEMAKING]

- Hand harvested fruit was gently destemmed to retain 75% whole berries.
- For the stainless steel portion of the lot, a combination of gentle pump-overs and careful racking at critical intervals balanced extraction of ripe tannins and preservation of fresh fruit flavors. Pressed at dryness with malolactic fermentation completed in barrels.
- 16 months of barrel aging took place in 50% new French oak.



BLEND:

100% Cabernet Sauvignon

ALCOHOL:

14.5%

TA:

5.3 G/L

PH:

3.77

CASES PRODUCED:

230

ELIZABETH DELOUISE-GANT, WINEMAKER