



## 2015 Cabernet Sauvignon Howell 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]

"Floral perfume with ripe berries resolves into a broad entry with complex tannins and rich finish."

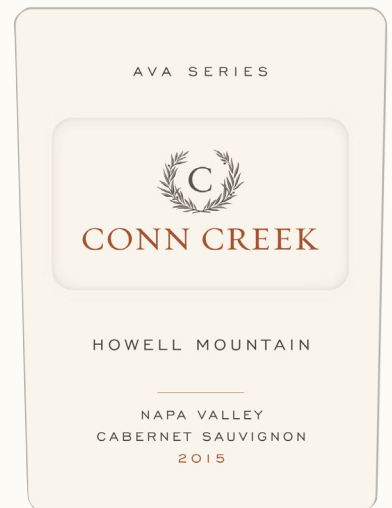
— Elizabeth DeLouise-Gant, Winemaker

### [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.
- Ink Grade Vineyard encompasses elevations ranging from 750 to 2,100 feet, one of the highest points on Howell Mountain. A southwest to northeast row direction optimizes sun exposure. The grapes are well exposed to the early morning sun but shielded when the day is warmest in the early afternoon. Red clay "Aiken Series" soil encourages self-limiting crop loads and intensely colored berries.

### [WINEMAKING]

- Hand harvested fruit was gently destemmed to retain 75% whole berries.
- A combination of gentle pump-overs and delestage at critical intervals balanced extraction of ripe tannins and preservation of fresh fruit flavors. Pressed at dryness with malolactic fermentation completed in barrels.
- 14 months of barrel aging took place in 40% new French oak.



### BLEND:

100% Cabernet Sauvignon

### ALCOHOL:

14.5%

### TA:

5.2 G/L

### PH:

3.82

### CASES PRODUCED:

225

ELIZABETH DELOUISE-GANT, WINEMAKER