

2015 Napa Valley Cabernet Sauvignon Rutherford District

"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 THE MOST DISTINCTIVE APPELLATION WINES AS PART OF OUR LIMITED-PRODUCTION AVA CABERNET SAUVIGNON SERIES.

[TASTING NOTES]

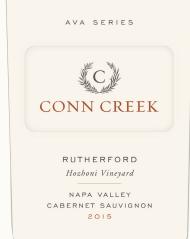
"Dark black currant, sweet cocoa and hint of sage aromas with savory mid-palate and long elegant finish." — Elizabeth DeLouise-Gant, Winemaker

[VINEYARDS & VINTAGE]

- 2015 was a vintage of extremes and was amongst the earliest vintages in many years. An early spring 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.
- Hozhoni Vineyard is a peaceful restful place, which is why the owners John and Lois Mueller, used the Navajo term for beauty, harmony and balance to designate their vineyard. The vineyard is the north eastern most vineyard of the Rutherford appellation. Directly east of Zinfandel and Silverado Trail, the westerly aspect of the vineyard snares afternoon sun, ensuring maturity, black fruit and sweet tannins. The volcanic infertile soils produce small concentrated berries

[WINEMAKING]

- Hand harvested fruit was gently destemmed and optically sorted to retain 75% whole berries.
- 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.
- 20 months of barrel aging took place in 50% new French oak.



BLEND:

100% Cabernet Sauvignon

BARREL AGING:

20 months in 50% new French oak

ALCOHOL:

15.0%

TA:

5.7 g/L

PH:

3.95

CASES PRODUCED:

50

ELIZABETH DELOUISE-GANT. WINEMAKER