



2015 Cabernet Sauvignon Chiles Valley

"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]

"Bright wild strawberries and red raspberries complement a savory broad palate. This wine finishes with elegant perfume notes."

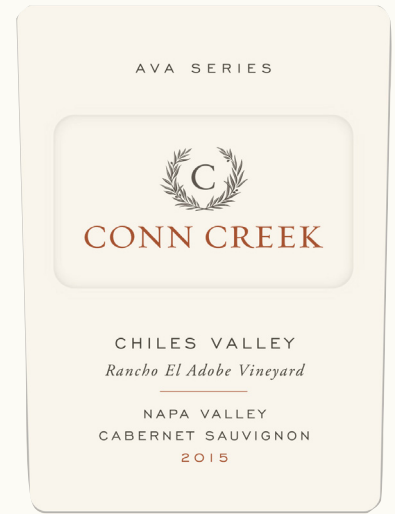
— Elizabeth DeLouise-Gant, Winemaker

[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.
- Chiles Valley is known for cold winter and spring temperatures that delay bud break and push harvest late into the season. The Rancho El Adobe Vineyard is among the last harvested.

[WINEMAKING]

- Hand harvested fruit was gently destemmed to retain 80% 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 70% new French oak.



BLEND:

100% Cabernet Sauvignon

BARREL AGING:

14 months, French oak (70% new)

ALCOHOL:

14.5%

TOTAL ACIDITY:

5.5 g/L

PH:

3.78

CASES PRODUCED:

240

ELIZABETH DELOUISE-GANT, WINEMAKER