

Oakville Ranch Napa Valley 2015 Cabernet Sauvignon

The red volcanic soils of Oakville Ranch's mountain vineyards produce Cabernet Sauvignon that speaks to its distinctive origins in a region legendary for this varietal. Crème de cassis, brambly berries and cedar are evident in the nose of the 2015 Cabernet, along with hints of violet and suede leather. On the palate this wine is graceful, ripe and juicy, with flavors of blueberry and dark chocolate backed by black pepper spice. The 2015 Cabernet is a graceful, rich and enjoyable wine, and limited in production.

Appellation	100% Oakville Ranch, Napa Valley
Varietal	92% Cabernet Sauvignon 8% Cabernet Franc
Harvest Date	September 16 – 18, 2015
Fermentation	Each block picked and fermented separately in small vessels; 1 – 1.5 tons each 12 days on skins
Barrel Aging	23 months in 225L French oak barrels, 75% new
Bottling Date	November 30, 2017
Analysis	15.5% alcohol 3.78 pH 0.534 TA
Production	170 cases 750ml; 6 cases 1.5L

Oakville Ranch is the original mountain vineyard of the Oakville sub-appellation, a tiny district that produces some of Napa Valley's most celebrated Cabernets. A place of dramatic beauty and dedication to organic farming, Oakville Ranch farms its hollows and terraces in a well-planned program of sustainability, and has crafted singular wines expressive of its distinctive terroir since 1989.

Less than a quarter of the historic 330-acre property is planted to grapes, along with orchards, vegetable gardens and bee hives – all cultivated in harmony with the untouched natural habitat which sustains native flora and fauna.

Mary Miner, Owner
Jennifer Rue, Winemaker
Phil Coturri, Vineyard Manager
Shelia Gentry, General Manager

Oakville Ranch PO Box 427 Oakville, CA 94562 707.944.9665 info@oakvillerranch.com