

Sourcing

100% Napa Valley, Coombsville / Calistoga Appellations J. Garrett Vineyard

Varietal Composition

100% Cabernet Sauvignon

A Field Blend: Clone 337 &

Clone 7

Technical Data

pH 3.82

TA 0.59 g/100mL

RS Dry > 0.5g/L

Alc. 14.7 %

Winemaker



2015 Cabernet Sauvignon "RESERVE"

NAPA VALLEY, CALIFORNIA

Background

Our fruit comes from a vineyard on the rolling hills just East of the town of Napa. A sustainably farmed hillside vineyard producing deep purple fruit with loose clusters at a minuscule yield averaging 1.5 ton per acre on a gravelly loam soil.

The blocks we harvested from are amongst the most prized, clone 337 known for its tannin and structure and clone 7, known for its wonderfully intense fruit flavors and depth.

Winemaking

Hand picked at dawn, just as the sun starts to awaken, into small bins where it is field sorted prior to delivery to the winery. Meticulously cluster and berry sorted, then sent whole berry to a stainless cooled tank to rest and cold soak prior to yeast inoculation for 6 days. The wines were fermented slowly over 2 weeks with a maximum temperature of 89°F to preserve the color and intense fruit aromas. A averaged total of 35 days on the skins. Aged in mostly new blend of new French oak barrels for 26 months. We use a mixture of several of the best cooperages including: Rousseau, Taransaud, Gamba, and Quintessence.

Tasting Notes

A year in and year out "trait" of this vineyard is its "dusty" elegance representative of its vineyard terroir. Hints of fresh baked toffee, tea leaf and clove infuse the black cherry and black plum with nice notes of mulling spices.

Rich concentration of cherry cola, sassafras and roasted coffee beans dominate upon entry with black plum, bay leaf and hints of cedar round out this dense rich wine. Our oldworld winemaking style compliments the elegant tannins that will allow this wine to age gracefully for decades to come.

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