



FLAMBEAUX 2015 CABERNET SAUVIGNON, SONOMA VALLEY

Vineyard Notes

Our 2015 Sonoma Valley is from vineyards located in hills above the valley where the soils are volcanic and iron-rich and drain well. Our Cabernet Sauvignon loves the cooler areas above the valley floor where it develops smaller, thicker-skinned berries that have a depth and complexity with strong structural backbone.

Production Notes

The grapes were picked at dawn in a cool fog and were brought immediately to the winery. There, the grapes were sorted, destemmed, then the berries were sorted again before being put into the small, stainless-steel tanks for fermentation. The grapes were cold soaked for five days before fermentation to allow for some natural color and phenolic extraction. The wine was then fermented and allowed to sit on the skins post fermentation for two weeks. They were then pressed and put into barrel where they underwent malolactic fermentation, then were gently racked off of their heavy lees and put back in barrels where they sat in the cellar to age for the better part of two years.

Tasting Notes

Our Flambeaux 2015 Cabernet Sauvignon Sonoma Valley is deep and dark with a nose of anise, ripe blackberries, and rich pipe tobacco. The tannins are prominent yet have a velvety texture, making it bold and rich but silky on the finish. This is big Cabernet Sauvignon that will benefit from bottle aging for a few years but, with a little air, is immensely enjoyable to drink now.

Vintage	2015
Varietal	Cabernet Sauvignon
Appellation	Sonoma County
Vineyard Designation	Sonoma Valley
Harvest Date	October 20, 2015
Titrateable Acidity	6.5 g/L
pH	3.66
Aging	Aged for 22 months in 100% French oak barrels (60% new oak)
Fermentation	Fermented in small stainless-steel tanks and oak barrels with their heads removed
Bottling Date	July 19, 2017
Alcohol %	14.9
Production	160 cases
Suggested Retail:	\$60.00 per 750-mL

