



## FLAMBEAUX 2015 CABERNET SAUVIGNON, DRY CREEK VALLEY

### Vineyard Notes

The Flambeaux Vineyard in Dry Creek Valley is in the sweet spot for vineyard elevation – about 350 ft. above the valley floor. The soils are the Boomer Loam series which is a Metamorphic soil and our area has the redder, more iron rich soils. This soil type is especially good with Cabernet Sauvignon grapevines and leads to great minerality and natural acidity. The rolling hillside provides great drainage and being up the hill from the valley allows the vineyard to stay a bit warmer – perfect for ripening Cabernet Sauvignon.

### 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

The Flambeaux 2015 Cabernet Sauvignon Dry Creek Valley is vibrant with aromas of red currants, dried cherries, cedar box, and Madagascar vanilla. The palate is nicely structured with fine tannins, and has hints of black tea, toasty spice, and chocolate-coated cherries. There is a silkiness to the texture and bright fruit in the flavors that is refreshing. It should improve for years to come.

Vintage	2015
Varietal	Cabernet Sauvignon
Appellation	Sonoma County
Vineyard Designation	Dry Creek Valley
Harvest Date	October 17, 2015
Titrateable Acidity	6.5 g/L
pH	3.61
Aging	Aged for 22 months in a mix of French and American 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 %	14.6
Production	200 cases
Suggested Retail:	\$60.00 per 750-mL

