



2015 NAPA VALLEY CABERNET SAUVIGNON

Vintage:

THE 2015 GROWING SEASON STARTED OUT WITH UNSEASONABLY WARM TEMPERATURES IN THE LATE WINTER AND EARLY SPRING. THIS RESULTED IN AN EARLY BUD BREAK AND BLOOM. COLDER TEMPERATURES IN MAY (DURING THE PEAK OF BLOOM) CAUSED UNEVEN FRUIT SET, WHICH ULTIMATELY RESULTED IN MUCH SMALLER CROPS, COMPARED TO BOTH AVERAGE YIELDS AND THE THREE ABUNDANT YEARS THAT PRECEDED IT. THE HARVEST WAS ONE OF THE EARLIEST ON RECORD IN NAPA VALLEY, BEGINNING ON JULY 22 WITH SPARKLING WINE. WHILE THE ONGOING DROUGHT WAS OF GREAT CONCERN TO FARMERS AROUND CALIFORNIA, NAPA VALLEY RECEIVED 75% OF NORMAL RAINFALL FOR THE WATER YEAR, BRINGING FAR FEWER WATER CONCERNS FOR NAPA VALLEY'S VINTNERS.

Vineyard:

THE CABERNET SAUVIGNON VINEYARD SITS ON THE FLANKS OF HOWELL MOUNTAIN AT 1300 FT AND FACES DIRECTLY TOWARDS THE SOUTHWEST AND WEST, WHICH BENEFITS FROM MAXIMUM SUN EXPOSURE. THE HIGH ELEVATION KEEPS OUR VINEYARD 5 DEGREES COOLER THAN THE VALLEY FLOOR RESULTING IN A STEADY GROWING SEASON AND THE ADDED BENEFIT OF LATE AFTERNOON SUN EXPOSURE. THIS SLOPE CONSISTS OF EXTREMELY ROCKY SOILS & COMPLEX MICRO-CLIMATES ALLOWING US TO MAKE A VELVETY SOFT, YET COMPLEX CABERNET SAUVIGNON.

Tasting:

BEAUTIFUL BALANCE AND ELEGANCE IN THE BOTTLE WITH AROMAS OF BLACK LICORICE, DARK CHOCOLATE, AND TOFFEE, WITH HINTS OF MINT AND POMEGRANATE. DENSE FLAVORS OF CHERRY, BLACK CURRANT, AND SPICE COAT THE MIDPALATE AND OFFER A LAYERED FINISH OF BLACKBERRY, CHERRY, AND CHOCOLATE, WITH SILKY TANNINS.

Composition:

100% CABERNET SAUVIGNON

Harvest Dates:

SEPTEMBER 15TH

Vinification:

OPEN TOP PUNCH DOWNS & CLOSED TOP PUMP OVERS. 5-DAY COLD SOAK, WILD YEAST FERMENTATION, TWO WEEKS OF FERMENTATION & A TOTAL OF 30 DAYS MAXIMUM ON SKINS.

Barrel Regime:

21 MONTHS IN 100% FRENCH OAK FROM SYLVAIN, TARANSAUD & BOSSUET.

Bottling:

350 CASES
JULY 6TH, 2017

Aging:

2019 – 2026

Winemaker:

AARON POTT

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